

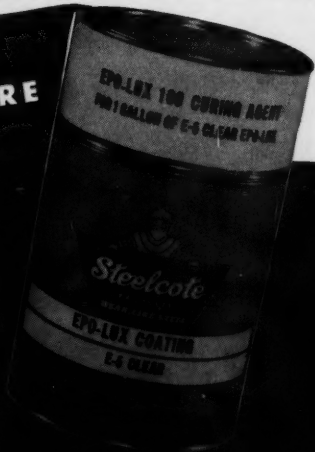
THE NATIONAL PROVISIONER

OCTOBER 17, 1959

Shelly, Sausage and Stainless 14
Texas Canner Builds on Specialties 19
Blockade on Lard 22
The Meat Trail 41

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

PROTECTION
NEVER BEFORE
POSSIBLE



FOR EQUIPMENT

You must see to believe the superiorities of this coating to protect machinery. Here is adhesion, hardness, resistance to acids, alkalis and fumes; and protection to metal beyond anything you have heretofore known.

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FLOOR-NU IS MOST RESISTANT TO BLOOD, ACIDS, ALKALI, SALT & BRINE

Entirely new patent-applied-for FLOOR-NU is different from all other type floor patch or resurfacer. Contains no cement. For wet or dry floors. Won't shrink. Can be feather edged. Hardens in 30 minutes.



FOR WET WALLS NOTHING EQUALS DAMP-TEX ENAMEL



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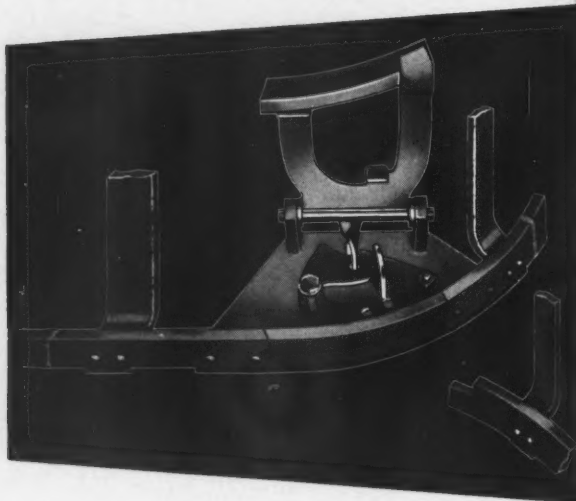
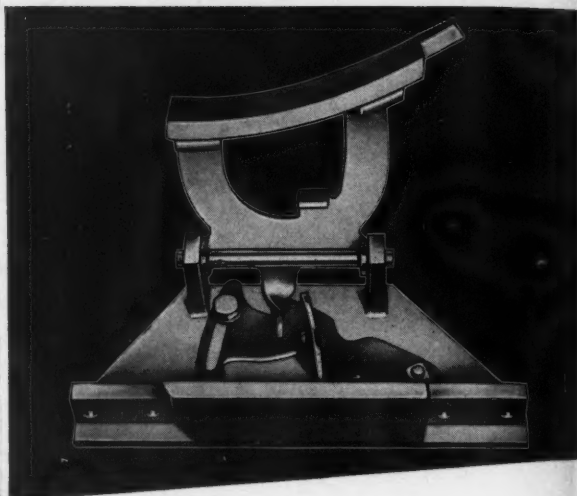
NOTHING EQUALS DAMP-TEX ECONOMY. Cheap ingredients that increase long-pull costs are not used. Through its greater number of years' experience DAMP-TEX has developed the most perfect formula for economy. Write for free demonstration.

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STEELCOTE MANUFACTURING CO. • 3418 GRATIOT • ST. LOUIS 3, MO. U.S.A.
IN CANADA: STEELCOTE MFG. CO., LTD., RODNEY, ONTARIO

NOW—*an improved*
All Steel Fabricated

TRACK SWITCH

with Steel Hardened Runways—By Globe
Made with dies so that every part is now
uniform and interchangeable



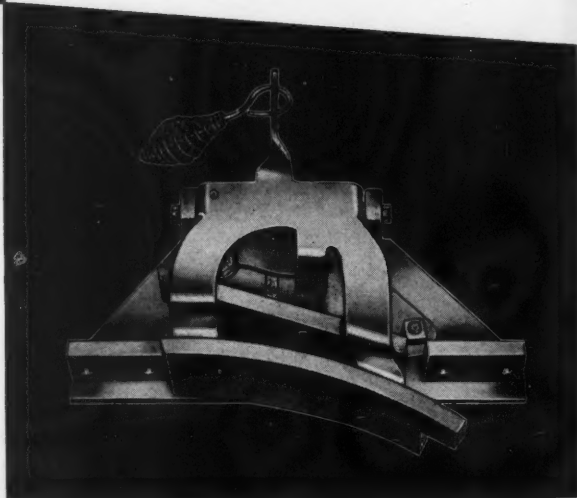
The new and improved GLOBE All Steel Track Switch is completely interchangeable with the standard GLOBE Duncan type switch and it will replace any such switch by simply removing and replacing 4 bolts. It can also be furnished with pig-tails (or short pieces of welding ends of rail) that can be welded onto present or new tracking installations. These pig-tails are so made that they can be bolted or welded solid to the switch.

Globe Equipment is now available through
"NATIONWIDE" leasing program

Among the many advantages of this all steel switch (as compared to the old style cast iron switch) are:

1. 10 times stronger and sturdier for longer wear
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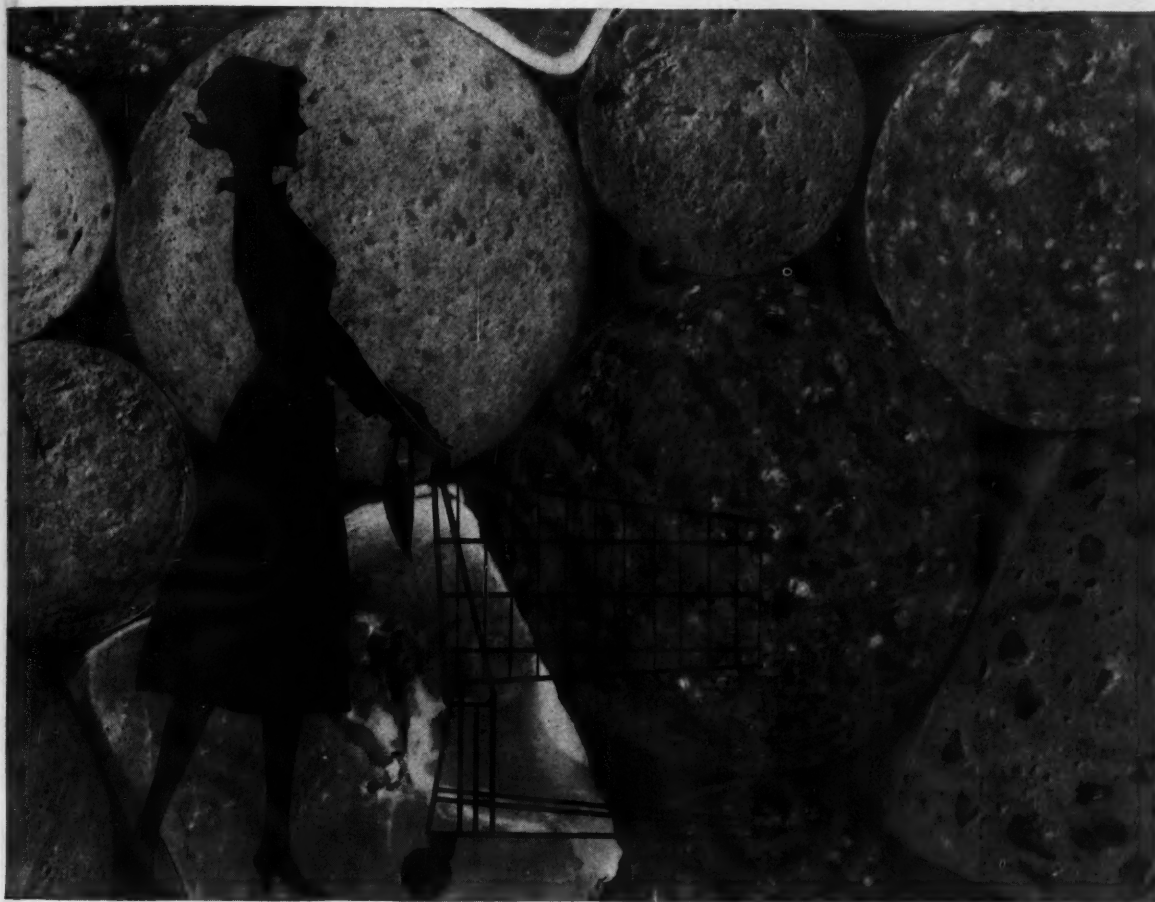
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COST-CUTTING, PRODUCT-IMPROVEMENT NEWS...from Staley's



Do You Know These 6 Sure Ways Sweetose Syrup Improves Sausage Production?

**Sweetose offers important customer-winning
benefits—PLUS definite in-plant
production savings and advantages alert
Meat Packers can't afford to overlook!**

Enhanced flavor, improved texture, firmer body, extended shelf life, richer, longer-lasting color, lower sweetener costs—these are the advantages you get when you use Sweetose, Staley's enzyme-converted corn syrup, in your meat products.

For bland, crystal-clear Sweetose assures better flavor control. Won't mask delicate spice and meat flavors. More than a sweetener... Sweetose produces a better yield with *noticeably* less shrinkage. Excellent binding and fat-emulsifying properties provide a smooth, even texture to all kinds of table-ready meats. In addition, Sweetose gives meat products a wholesome, longer-lasting color with added

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These are but a few of the many ways Sweetose can improve your products. But it is even more dramatic when it comes to cutting production costs. For complete information, see your Staley Representative or write today to:



A. E. STALEY MFG. CO., DECATUR, ILL.

Branch Offices: Atlanta • Boston • Chicago • Cleveland • Kansas City
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NOW—
IMMOBILIZE
150 to 300 hogs
an hour
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PURECO



Newly designed low cost equipment is now available which makes CO₂ immobilization practical for the processor slaughtering 150 to 300 hogs per hour.

CO₂ immobilization is a vast improvement over the old time-consuming and costly methods. Profits and labor savings are increased through better blood recovery and by minimizing trimming losses from bloody meat, "stuck" shoulders and internal bruises.

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Pure Carbonic Company

A Division of Air Reduction Company, Incorporated
150 EAST 42ND STREET, NEW YORK 17, N. Y.

AT THE FRONTIERS OF PROGRESS YOU'LL FIND AN AIR REDUCTION PRODUCT

VOLUME 141 OCTOBER 17, 1959 NUMBER 16



THE NATIONAL **P**rovisioner

15 W. Huron St., Chicago 10, Ill.
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Whenever Williams has been permitted to help packers and renderers to more efficiently process their grease-producing stock and by-products, earnings have gone up and costs down while both production and quality have been improved. There is every reason to expect that this is what Williams can do for you:

Produce More And Better By-Products

Dry bones, tankage, cracklings or other by-product stock with grease content from 1% to 14%, perhaps higher, can be reduced to sizes as small as 8 mesh in a single operation! Finished size can be held constantly uniform with oversize particles and fines reduced to a negligible minimum. Output can be sharply increased without additional labor which will greatly lower the cost per ton.

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Let a Williams representative discuss it with you. There is no obligation whatever.

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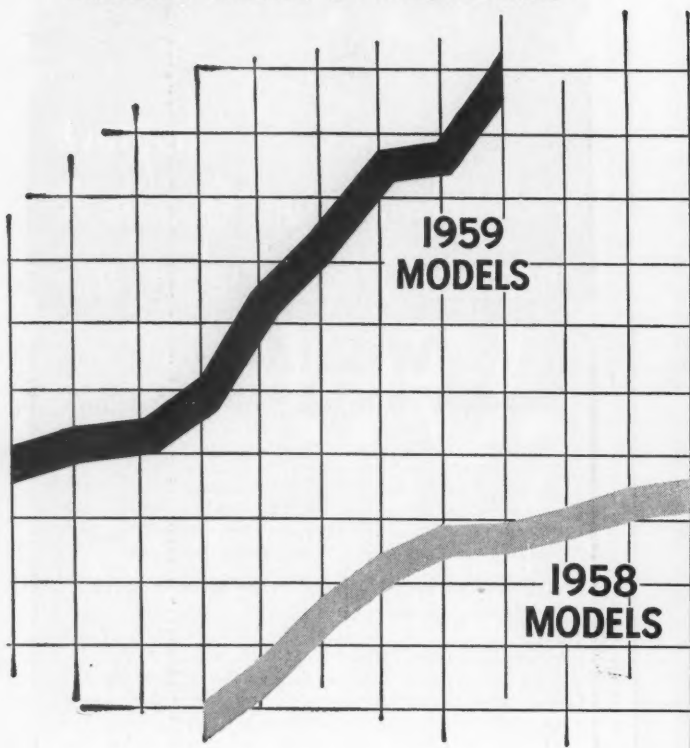
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- STEEL BINS
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The BIG SUCCESS

**1959 FORD SUPER DUTY
TRUCK SALES MORE THAN
DOUBLE THOSE OF LAST YEAR**



1960 FORD SUPER DUTIES

**SKYROCKETING SALES OFFER ADDED TESTIMONY TO THE
TOUGHNESS AND RELIABILITY OF FORD "BIG V'S"—
NOW THEY'RE MORE DURABLE, MORE FLEXIBLE THAN EVER!**

Ford's increase in sales of Super Duty Trucks, while impressive in itself, by no means tells the whole story. Over half of the 1959 unit sales were the result of repeat orders from operators like Trucking Contractors, Inc., who bought because the Ford "Big V" provided the kind of performance and durability needed for their work.

And for 1960, the Ford Super Duties offer additional refinements designed to provide an even greater

degree of dependability. Bigger optional axles and increased GVW's permit greater payloads and more profitable operation. Automatic radiator shutters to keep the engine temperatures within the most efficient operating range, submerged-type electric fuel pump to prevent vapor lock, and redesigned wiring for longer, more dependable operation are but a few of the improvements which add to the performance and durability of these units.

The changes offered for 1960 were tested and evaluated by America's foremost independent automotive research organization. The certified results of the studies by this impartial firm (name available on request) provide proof that Ford's Super Duty Trucks are even more dependable.

- **Certified Durability through close temperature control!** Independent research engineers certify that Ford's thermostatically controlled radiator shutters kept water temperature between 168° and 188° in severe mountain grade operation. The test truck with shutters blocked open

S of the Big Truck Field



"Tried 8 in '58—bought 20 more in 1959," says Curtis E. Brost, President, Trucking Contractors, Inc. "In 1958 we bought 8 Ford T-850's with lightweight chassis options and specially built 5-batch bodies which gave us a full extra batch per truck. A 5-batch load is a real strain on the truck when you consider we're 'running the ditches' on this highway paving job in North Dakota. These T-850's worked

out so well that we ordered 20 more in '59. Our Ford Tandems with the 477 engine give us good mileage and the drivers are real happy with them. It's a rough go on trucks with soft footing and dust so bad we have to drive with headlights on. Despite such operating conditions, downtime has been negligible and these '477' Fords have given us less trouble than other trucks we have operated."

S with Certified Durability

1960 were
America's
automotive
certified
this im-
labable on
at Ford's
even more

under same operating conditions had a temperature range from 102° to 181°. The temperature variation of only 20° with shutters means less expansion and contraction in engine block and cylinder heads. Higher temperatures with radiator shutters permit leaner fuel-air mixtures with less possibility of raw gas washing down cylinder walls. Warm oil circulates more freely, reducing internal friction. All these factors contribute to longer engine life.

- **Certified Dependability with longer-lived electrical system!** Ford's '60 improved wiring harness and the 1959 wiring harness were subjected to shaker table tests plus constant

exposure to oil and water vapors and temperatures of 200°. Certified results prove that the greater resistance to deterioration by heat, oil, water and abrasion obtained with the 1960 wiring harness more than doubles wiring harness life.

- **Certified Reliability with Ford's submerged-type electric fuel pump!** Dynamometer tests of engines with submerged-type electric fuel pump and conventional mechanical type showed that vapor lock was non-

existent with Ford's electric pumps at temperatures up to 200°, whereas incipient vapor lock with mechanical pump resulted in a power loss of 9% at an underhood temperature of 200°.

Test results like these plus the experience of satisfied users are important but that is not all. For 1960, the Super Duty line has been broadened to provide even more flexibility in power train options. Get the facts from your Ford Dealer!

FORD TRUCKS COST LESS

LESS TO OWN . . . LESS TO RUN . . . BUILT TO LAST LONGER, TOO!

"Best Brine Injection Pump"



... Say
 ▶ Merkel
 ▶ Stahl-Meyer
 ▶ Trunz
 ▶ Engelhorn
 ▶ Tobin
 ▶ Goetze
 and many
 other Packers

Many packers have found the Eco All-Chem® Pump's constant and positive pickle pressure greatly advantageous in artery pumping hams or stitch pumping butts, etc.

Operators work faster and curing results are better. Color and flavor are uniform throughout. Corrosion resistance of pumps prevents off-color spots. Constant, linear, pulsationless, non-foaming and bubble-free flow prevents discolored spots and burst arteries, allows no chance for pickle ingredients to precipitate. Air is automatically vented at beginning of each operation.

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All-Chem Pumps, of 316 Stainless Steel with neoprene impellers, are simple, compact, easily disassembled for cleaning and servicing. Four years' service experience have proven high dependability.

Write for further information and typical plant layout including storage tank, relief valve, pump and injection stations.

ECO ENGINEERING CO.
 12 New York Ave., Newark, N. J.

ECO

the big name in small pumps for the process industries

1959



This Symbol

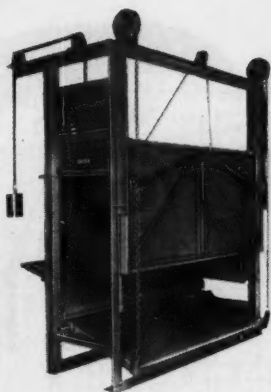
... indicates those companies who are supplying specifications and detailed buying information on their products (or services) in the 1959-Purchasing Guide—to help you make better buying decisions.

Be sure to study their product information pages when consulting the Purchasing Guide.

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You're undoubtedly using the Purchasing Guide as a matter of course when working on buying decisions. Why not gain the greatest possible benefit from its use by making it your practice to study the special product information pages carried by many of the leading suppliers to your industry? Here is the place to go for detailed, specific information—the kind you need to make the best possible buying decisions.

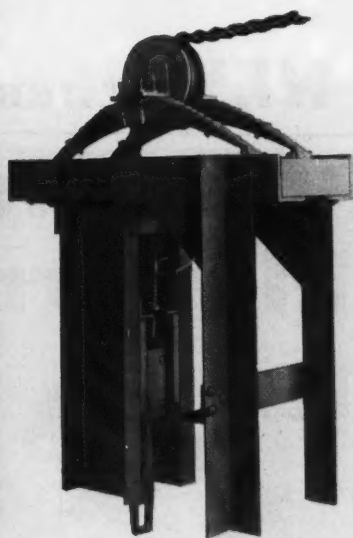
The torch symbol is being used by many of our National Provisioner advertisers to indicate to you that they carry detailed product information in the pages of the 1959 Guide. Look for this symbol and let it light the way for you to better buying.



"BOSS" KNOCKING PENS

Increases efficiency by positioning animal properly and delivering it to hoisting location without manual assistance. Single or tandem units.

Cut Costs with new **BOSS** BEEF-KILLING EQUIPMENT

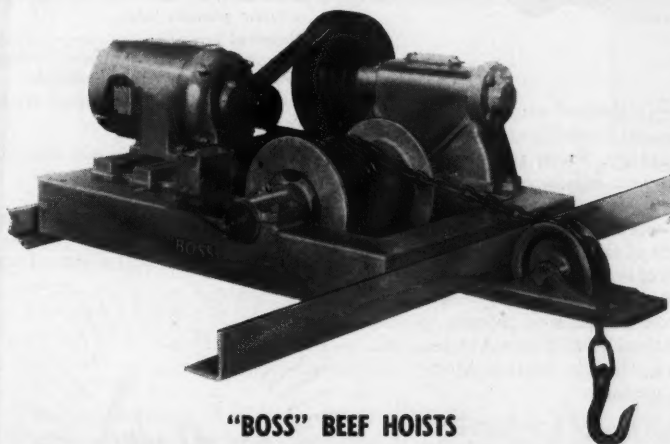


"BOSS" LANDING DEVICE

Automatic unit for smooth and sure transfer of animal from hoist to rail. Semi-elliptic springs add to efficiency and life of unit.

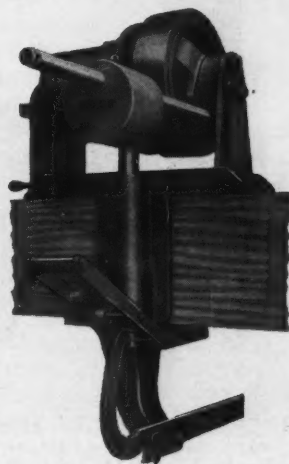
IMPROVE YOUR PROFIT-POTENTIAL

"BOSS" Beef Equipment cuts production costs and improves the profit-potential in beef slaughtering. "BOSS" units provide the smooth . . . continuous . . . safe movement of carcasses in volume with profit. Let experienced "BOSS" engineers show you how to gain increased volume and profits in existing floor space. Depending upon your particular operation and building, we will recommend either bed or rail cattle dressing systems. Write for complete information.



"BOSS" BEEF HOISTS

Electric hoist efficiently raises carcasses directly to the bleeding rail. Standard, brake type motors in 5 H.P. and 7 1/2 H.P. are available.



"BOSS" CARCASS DROPPER

Compact, efficient device for lowering carcasses from the bleeding rail to floor, controlled by internal expanding brake. Patented spring-actuated hook return to bleeding rail eliminates objectionable return weights.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



NEW FAIRBANKS-MORSE

Portable Platform Scale



MODERN FUNCTIONAL STYLING

- reads quickly and clearly under all lighting conditions!
- moves easily through narrower aisles!
- stays accurate and sensitive under roughest conditions!

Designed for your most exacting requirements—built for years of heavy-duty use—this new Fairbanks-Morse Model 1124A Portable Platform Scale helps speed your operations through faster, more accurate weighing!

Note the big, clear beam design that promotes quicker reading—the new square weights for easier handling! Check the new concealed wheels, the compact overall width—important for fast han-

dling in congested areas. Notice the absence of check rods, to eliminate binding. From top to bottom this is a handsome, durable scale designed to use—built to last—a worthy successor to the hundreds of thousands of famous Model 1124 Scales proven throughout industry! Capacity 1000 lbs. Write Fairbanks, Morse & Co., 600 South Michigan Avenue, Chicago 5, Illinois, for new Model 1124A Catalog.

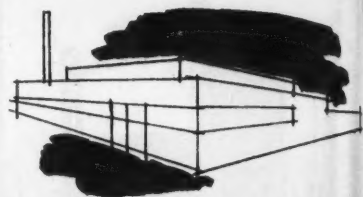
See Sweet's Plant Engineering File for full line of F-M Scales.



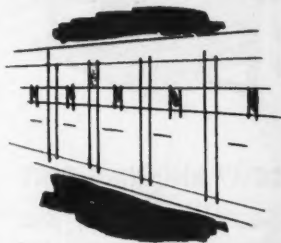
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a name worth remembering when you want the BEST

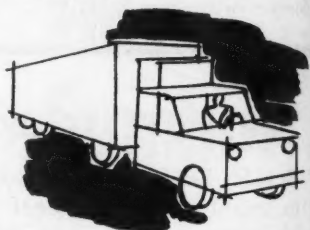
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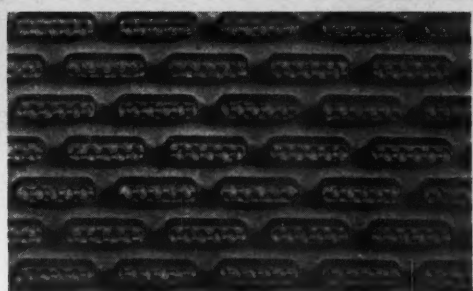
STEEP GRADE CONVEYOR BELTING



Whatever became of Gravity?

It's hard to believe that these cartons are not nailed down to the U. S. SteepGrade Belts, so steep is the angle of descent. The scene is the American Can Company's plant in Baltimore, Md., and these light, smooth-finished cartons are being carried at an angle of 45 degrees—with *no slippage*. The sharp angle is necessary because existing floor beams and walls limit the space.

Before the installation of U. S. SteepGrade Belts (there are 10 in all) the cartons went down chutes. This often



Exclusive "gripper cleat" construction means the cleats are not attached or cut in; they are *molded*—a true and integral part of the belt—and cannot be torn off by heavy boxes.

caused pile-ups at the bottom, with spilled cans, broken cartons and lost tempers. But SteepGrade now offers controlled descent, with cartons evenly spaced. Exclusive "gripper cleat" construction holds the cartons firmly—even at steep, gravity-defying angles—thereby saving valuable floor space, conveyor length and belt footage.

When you think of rubber, think of your "U. S." Distributor. He's your best on-the-spot source of technical aid, quick delivery and the finest quality industrial rubber products.



Mechanical Goods Division

United States Rubber

WORLD'S LARGEST MANUFACTURER OF INDUSTRIAL RUBBER PRODUCTS

Rockefeller Center, New York 20, N.Y.

In Canada: Dominion Rubber Company, Ltd.



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still choose the
product in
Saran Wrap!



One touch tells why! Naturally—because the “nice feel” of Saran Wrap picks up sales at a touch! This satiny-soft, plastic film packs more sparkling eye appeal into products. And transparent Saran Wrap sells on sight! It helps keep intact the flavor, color, weight you pack because it is moistureproof. Saran Wrap gives complete protection! It means fresher foods to millions of homemakers. Let Dow packaging service help put “sell” into your product, long range savings, too! Write THE DOW CHEMICAL COMPANY, Midland, Mich., Plastics Sales Department 2265DV10-17.*

*Trademark

Package your meats confidently in Saran Wrap—the same protective wrap millions use every day in their homes!



**Nothing saves
like Saran Wrap**

THE DOW CHEMICAL COMPANY • MIDLAND, MICHIGAN

PROVISIONER

October 17, 1959

VOLUME 141 NO. 16

Heavy Hangs Over Hogs

Without dwelling too much on the predicament of our neighbor to the North—for he could be uncharitable with respect to our own stupendous blunders in the field of agricultural uplift—we are happy that the hog producers and processors of the United States are not yet mired in the kind of a mess in which their Canadian fellows find themselves.

In another of the age-old attempts to redress an economic imbalance under which some of its citizens (farmers) might suffer, the Dominion government is committed to the support of nine basic commodities, of which pork is one. It started to buy pork early in 1958 whenever the price dropped below 80 per cent of the average market price for the preceding 10 years—and thus stimulated an upswing in hog production which would have been checked and corrected had the balancing force of actual rather than artificial demand been allowed to operate.

Since mid-1959 Canadian cold storage facilities have been bulging with government-owned pork, which is not wanted in Canada or abroad, and lately much of the product has been rushed into cans in the hope that it might some day find a home.

The newest turn in Canada's pork program is toward deficiency payments (which might be paraphrased "displaced pork") under which the producer would sell at the free market and later be given money to cover the deficiency between his receipts and an annually-calculated support price.

We see much more hope for producers, processors and consumers in the program of the Illinois Agricultural Association whose members—county agents, farmers, marketing agencies, some city folk and others—have decided that the way to help the hog-pork business is not to ask for government aid in any form, but rather to get out and sell pork's virtues and value in farmhouses, city apartments, retail stores, suburbia, schools, restaurants and wherever listeners, eaters and buyers can be found.

It should not be forgotten, however, that the threat of governmental experimentation still hangs heavy over the hog-pork business in the form of legislation which may come before Congress early in 1960.

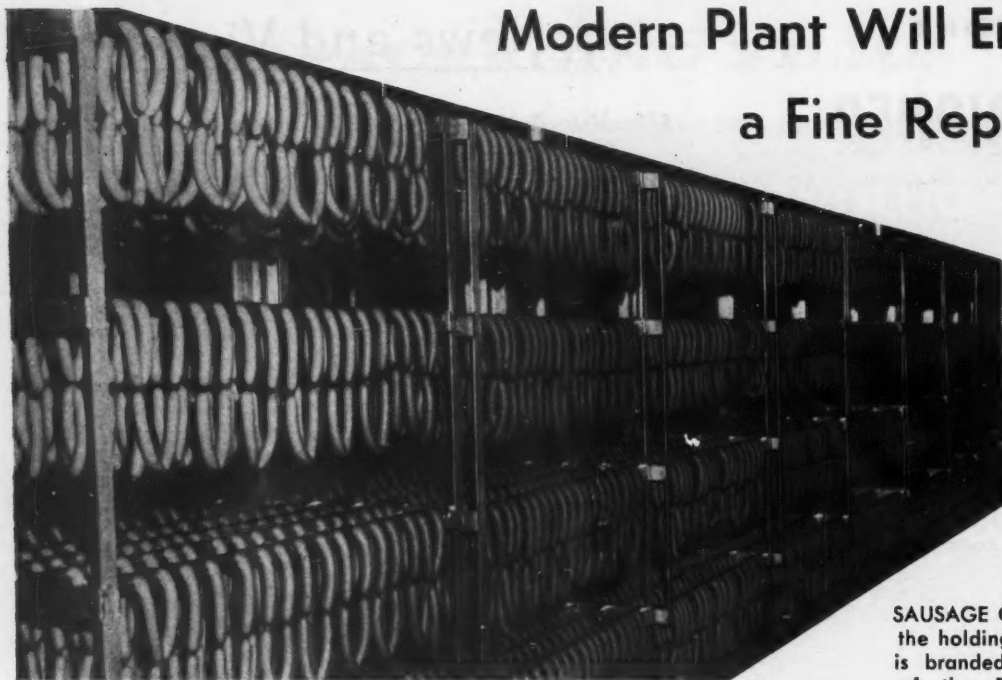
News and Views

Effective Action to protect the U. S. hog market from possible "dumping" of Canadian pork in this country was sought this week by Charles B. Shuman, president of the American Farm Bureau Federation. Shuman, in telegrams to the Secretaries of State and Agriculture, recommended that an additional import duty, coupled with the current small duty on Canadian pork, be imposed to guard against "dumping" of subsidized hog products on the U. S. market. The Canadian government now supports hog prices by purchasing surplus pork and under a new plan, which Shuman said may go into effect in the near future, farmers would sell their hogs in the open market for whatever they would bring and would then be paid "deficiency payments" by the Canadian government for at least a portion of the income lost because of lower prices. Shuman said that pork production is currently high in Canada and that, if the new plan is adopted, the added free marketings would tend to push prices down. The Farm Bureau official asked the Cabinet members to consider imposing "countervailing duties in an amount equal to the deficiency payments paid Canadian hog producers by the government."

A Merger of Hunter Packing Co., East St. Louis, Ill., with John Morrell & Co., Chicago, will become effective on November 9 if Hunter stockholders approve an agreement reached by the two firms. W. W. McCallum, Morrell president, and Frank A. Hunter, jr., Hunter president, announced this week. The 50-year-old Hunter concern would be the fourth acquisition by Morrell since March. Terms of the merger were not disclosed. Under the agreement, Hunter Packing Co. would be operated as a Morrell division. Frank Hunter, jr., would become a vice president of Morrell and general manager of the Morrell division. Other Hunter officers and key personnel would be retained, and the plant would continue to manufacture and distribute meat products under the Hunter brand names. Sales of the Hunter firm totaled \$45,200,000 in the 1958 fiscal year. Morrell's 1958 sales amounted to \$401,700,000. Two weeks ago Morrell announced the acquisition of Illinois Packing Co., Chicago, which had sales of about \$25,000,000 last year. Two Chicago sausage firms were acquired earlier this year. A number of changes in the assignment of management responsibilities in the Morrell organization have been made, which became effective this week, in order to strengthen the overall direction of the rapidly expanding business (see page 41).

A Negotiated settlement under which the government would give some relief to packers bound by the 1920 consent decree has been suggested as an alternative to a long, drawn-out trial by Judge Julius J. Hoffman of U. S. District Court in Chicago. He mentioned the subject of settlement twice last week in off-the-record statements made in open court. Judge Hoffman noted that two out of six Supreme Court justices dissented from the 1932 decision denying modification of the consent decree and indicated that he does not feel the majority opinion closed the door forever on any relief. The judge suggested that government attorneys check again with the Department of Justice in Washington, D. C., to see if some kind of settlement can be negotiated and said it might be beneficial to all if the government takes into consideration that economic conditions may have changed. Among witnesses called by packer attorneys this week to testify to "revolutionary changes" in the food industry was J. B. Miller, vice president in charge of the grocery division of Swift & Company. Swift, Armour and Company and The Cudahy Packing Co. are seeking relief from the decree's provisions that bar them from dealing in more than 140 non-meat products or engaging in retail trade.

Modern Plant Will Enhance a Fine Reputation



SAUSAGE CAGES ranked in the holding room. Each link is branded with the name of the Buffalo company.

Modern design and modern sausage processing equipment are being used in the new plant of A. Szelagowski & Son, Inc., at Buffalo to maintain and enhance a 60-year-old reputation for producing quality sausage products under impeccably immaculate conditions. Walter L. Hegeman, president of the firm, stressed this idea at the official open house ceremonies when he stated that nothing has been changed in the move to the new facility except the capacity to produce more quality sausage marketed under the "Shelly" trademark.

Set on a spacious landscaped eight-acre tract, the single-level brick structure's trim exterior reflects the strict sanitation and processing standards enforced in the plant's inside activities.

Szelagowski management, faced with the need for meeting a growing demand for its products, and to provide facilities for more consumer packaging, decided to build a new plant. The engineering department of the parent company, Tobin Packing Co. of Albany, N. Y., worked with the architect, Henschien, Everds & Crombe, in designing the highly functional sausage kitchen. The plant contains the latest developments in

equipment for making sausage and related products.

Operations were transferred to the new plant upon its completion in April.

The layout is engineered to achieve a "U" flow pattern in which the incoming fresh meat is moved through the holding coolers, the processing departments, shipping department and back to a loading court. Activities along the "U" occupy approximately 75 per cent of the 300 ft. x 225 ft. structure which contains 80,000 sq. ft. of manufacturing area. All of this space, with the exception of the heat processing, dry storage and engine room areas, is under refrigeration. The office section forms a connected appendage at the front of the basic plant. A large aisle, broken with cooler doors where needed, leads from the general office to the engine room at the rear. Part of the activities in the order assembly-shipping room can be observed from the general office through windows in the walls.

The aisle divides the plant into its two basic sections. The product receiving and shipping docks, which are separated by the employe facilities, lie on one side of the aisle and on the other are the main holding cooler, sausage manufacturing and order assembly facilities.

The enclosed three-stall receiving dock is recessed from the north wall of the building. After being weighed, incoming material is moved into suitable storage rooms. An aisle from the receiving room connects with the two meat holding coolers, the dry storage area, the spice room and the casing cooler. If meat is to be used immediately, it is moved into the main holding cooler which also serves as the curing cooler and fresh meat grinding room. This cooler, as well as the other working rooms, is refrigerated with direct expansion coils.

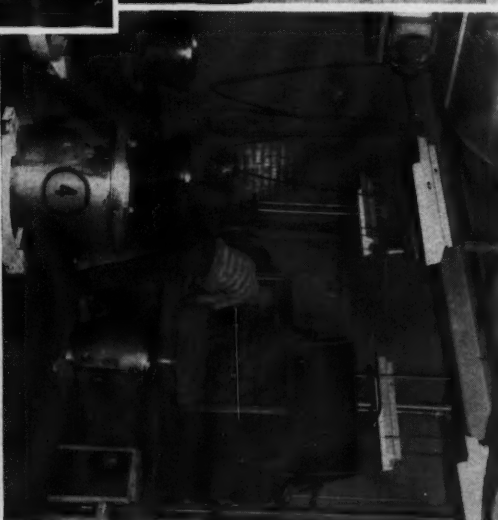
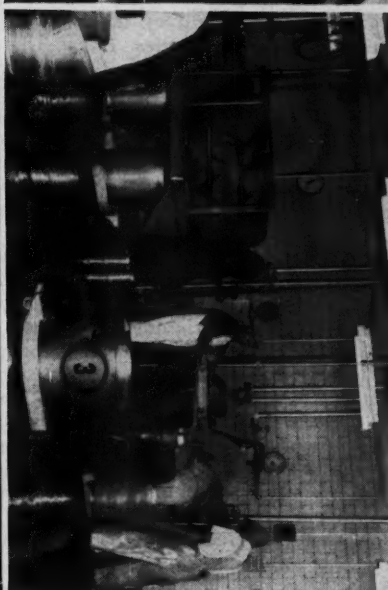
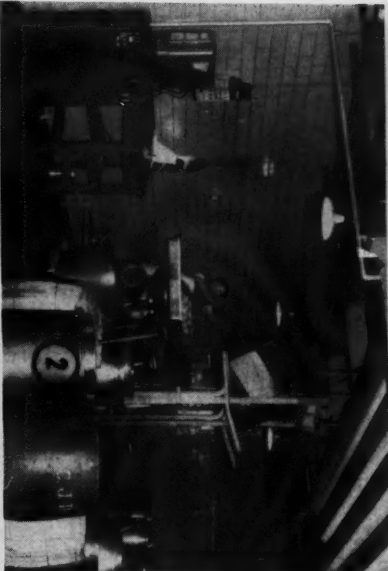
The Szelagowski company has inaugurated a policy of obtaining, whenever possible, its fresh sausage meat in stainless steel drums. When meat is purchased from a local packer the drums are delivered to his plant for filling. There are several advantages to this plan, according to Hegeman. The problem of barrel credit or disposal is eliminated. Tare is accurate since the stain-



LEFT: Walter L. Hegeman, president of the Buffalo sausage firm. RIGHT: Edward Kohere, secretary-treasurer, and Mathew T. Byrski, vice president, check ledger.



1. Tim Shelly plant is attractive as well as outstanding in efficiency because of modern design and equipment.
2. Barrel and drum dumper is used to unload meat onto charging table from which the grinder is fed.
3. One section of meat preparation room is depicted, with cutter discharging meat into dump bucket.
4. When mixer is tilted to discharge, stainless steel projection of its forward wall forms an apron and through openings in the apron two dump buckets can be filled at the same time.



5. Storage chambers of flake ice making machines are lined with stainless steel.
6. View of one section of the six-stuffer line shows (right) one of the aluminum

cages being loaded with small sausage. 7. Large products stuffed here are placed on stainless shelves in cook basket (left) and moved to the cook tank.



LEFT: Loaves are stuffed in fibrous casings and then inserted in wire molds. **RIGHT:** Sliced luncheon meat is



packaged at this location. Unit in rear forms vacuum package around oncoming product from roller-fed film.

less drums are fabricated to a specified weight by the supplier, eliminating the need to reweigh empties. If the product is held on receipt there is no danger of losing the flavor-giving juices. The sausage material is provided with the most sanitary package and, finally, use of the drum virtually eliminates the danger of foreign metal finding its way into the emulsion. However, all the firm's stuffers are equipped with magnetic traps to provide positive protection against the latter type of mishap.

Meat from packers outside Buffalo is received in slack barrels and fibreboard boxes.

The main holding cooler is equipped with a barrel and drum hoist that is used to dump the meat onto the apron from which the grinder is fed. The stainless steel hoist has a platform on which the drum or barrel is placed and a frame and clamp for holding the container in position. At the end of its travel, the hoist tilts the barrel 180°, bringing the crown directly over the grinder platter. A stainless steel rake is used to pull the meat directly onto the platter. The setup has simplified barrel unloading by at least 75 per cent, states Gene Wozniak, plant superintendent and a 27-year veteran.

The firm has about 70 stainless steel dump buckets with supporting dollies. If meat is to be held in cure, either in coarse-cut or emulsion form, it is moved from the grinder to the mixer and/or emulsifying machine in

charge bucket lots and back to the cooler for holding. This practice has greatly simplified handling meat in cure, says Hegeman, since there is no need to handle and rehandle the meat by shovel and after completion of the cure it is moved to the stuffing area and dumped from the 750-lb. bucket into the stuffer.

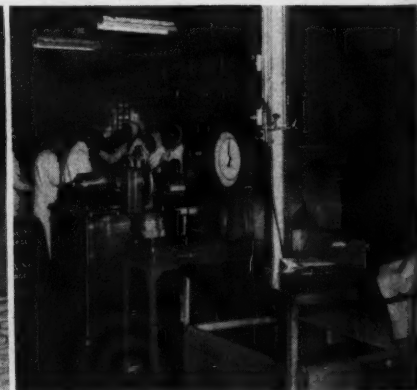
The charging buckets are used throughout the entire manufacturing cycle from the first grind in the holding cooler. The only shovel work done is in making weight for a particular batch.

The components for a product are ground and batched by kind of meat where this is necessary. Meat that requires no grinding is batched directly into the charging bucket by the scaler. Before moving into the stuffing room the batch weights are recorded on production control tickets.

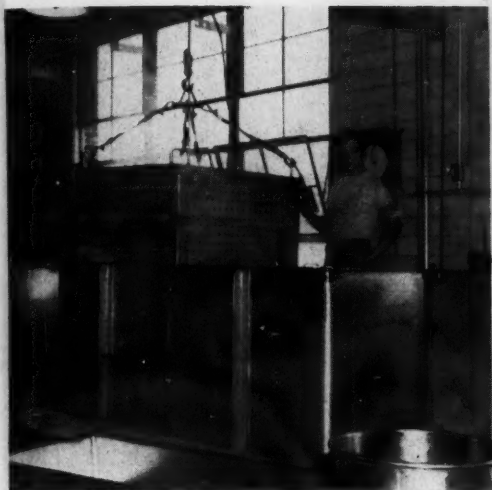
The firm has enough charging buckets to permit emulsifying product in the normal beef and pork sequence. It is believed that the gain in material handling efficiency more than offsets the capital investment made in the buckets and hoists, but, more important, the practice assures maximum sanitation in handling product, asserts Mathew Byrski, vice president and sales manager.

In the stuffing room a vacuum mixer, a grinder equipped with a skip hoist unloader, a mixer and a bowl-type emulsifying machine are ranged in line. Two

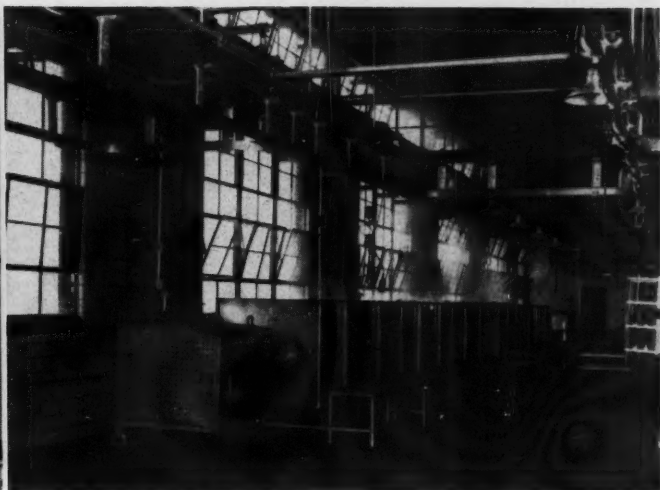
LEFT: Cage of fresh pork sausage in blast chill cooler. **CENTER:** Employees package pork links on multi-purpose



line. **RIGHT:** Another view of same line showing equipment for sheeting, crimping and shrinking packages.



LEFT: Large sausage are placed on stainless shelves in these cooking baskets at the stuffing table and the whole lot is lowered into and removed from the cooking



tank at one time. RIGHT: Cook tanks are aligned by windows so vapor can be ventilated through them during the summer. Upper windows are opened by motor.

large-capacity flake ice making machines, with storage chambers and hardware of stainless steel, are located near the emulsifier. Stainless was selected for this equipment because management believes it can best withstand the moisture and provides the best protection for product; there is no danger that a piece of wood may be chipped into the ice. Ice is unloaded into buckets on dollies, moved to the scale and then lifted by air hoist for unloading into the emulsifier.

A rail runs directly above the manufacturing equipment to carry the two ½-ton air hoists which are used to lift and lower the charging buckets. There is a similar track with hoists over the stuffing bank. This mechanization of operations has materially improved manufacturing efficiency, besides removing much of the tedious and strenuous effort, notes Wozniak. Furthermore, product loss has been reduced. In shoveling, a certain amount of product misses the stuffer opening and falls on the floor; use of buckets eliminates this loss.

Bucket charging imposes no physical burden on senior and experienced stuffers. Approximately 80 per cent of the firm's output is put into animal casings and

stuffing this kind of product requires skill gained through years of experience.

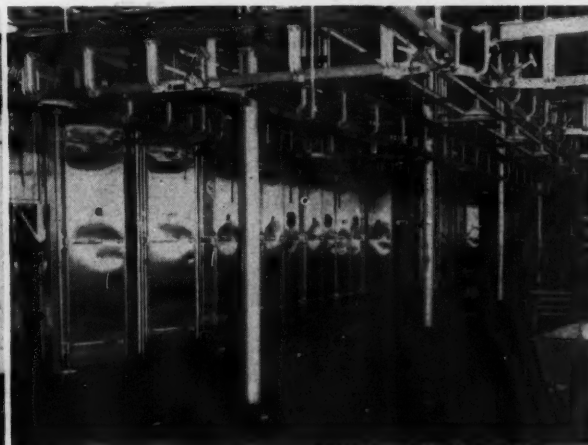
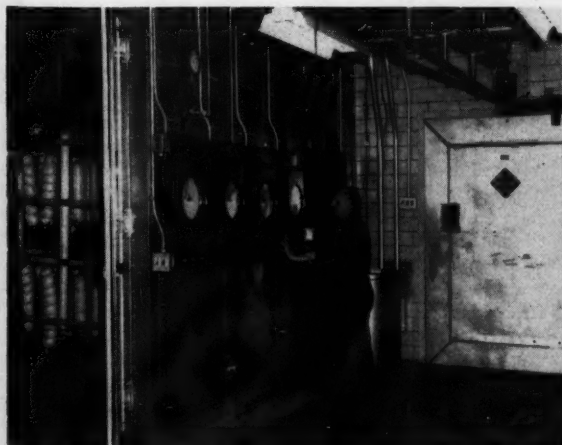
Another drum dumper is located by the grinder in the manufacturing room. Cooked meat, such as snouts used in souse, is placed in drums in the cooking room, moved to the dumper and charged into the grinder.

A stainless steel plate with two openings is welded to the top of the forward wall of each of the two 1,500-lb. mixers so as to form an extension of that wall. The two openings are the same size as the top of a charging bucket. Before a mixer is discharged, two dump buckets are spotted in front of it, their dollies are locked and as the mixer is tilted the stainless plate comes down on top of the buckets to form an apron over which the meat flows and is directed into the two openings. By use of this technique two buckets are loaded simultaneously, mixer unloading time is reduced, a large mixer can be employed satisfactorily and product waste through spilling on the floor is eliminated.

A plate-type emulsifier is located between the manufacturing row and the stuffing row.

The stuffing line consists of six large-capacity stuffers

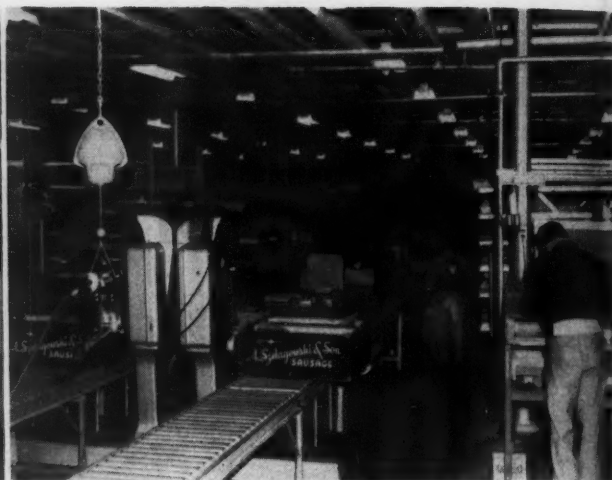
LEFT: Smoker Teddy Labenski checks readings on instruments monitoring smoking operations. RIGHT: There are



two banks of stainless steel smokehouses. Looped rail system permits orderly loading and unloading of houses.



LEFT: Stockman places product on shelf of flow rack. Note that the shelves hold large sausage as well as



boxed products. RIGHT: All orders are check weighed at end of line. Frankfurts are added to the order here.

and in front of the stainless steel stuffing tables is a looped rail system with 21 spurs interconnected with three-way safety switches. The rail system leads into the processing room which forms the south section of the building.

The rail handling system has several novel features. First, the cages are built of lightweight aluminum. They support normal loads, yet are considerably easier to move. Second, the firm has two types of stainless steel sausage sticks; a lightweight stick is used for frankfurts and other small products and a heavy stick for the heavier products, such as loaves stuffed in fibrous casing and wire retaining molds.

Last, the rail system permits the orderly movement of cages to and from the stuffing stations with no need for backtracking. The system also includes a small reserve area to hold stuffed product if all the smoke-houses are filled. The stuffing room is cooled so that product is under refrigeration until it moves into the heat processing room.

All stainless sausage sticks are transported in stainless steel tubs mounted on dollies. The stainless tubs were selected for this job for ease in sanitizing and clean appearance; customers are invited to visit the kitchen and management wants them to be impressed with the high level of sanitation in the plant.

Another interesting feature which shows up first in the stuffing operation is the use of stainless steel

cooking baskets equipped with stainless steel removable shelves. These are brought on two-wheeled skids to the stuffing table where the large stick products to be processed in a cook tank are placed on the shelves as they are stuffed. There are several advantages in this

DAILY report on production is reviewed by Gene Wozniak, superintendent of the Buffalo sausage manufacturing plant. He finds many operating advantages in the new plant and its equipment.



technique. One, less handling is required; stuffed product is not loaded or lifted out of the cook vat by piece or stick lot. Two, the shelves separate the layers of product so there is more rapid and uniform heat transfer, assuring uniformity of cook and flavor. Three, there is less risk of damaging the product which generally is stuffed in sewed animal casings. Four, the unit forms its own hold down device, keeping all product submerged in water, which again assures uniformity of cook. Five, the cook basket permits the use of a portable air hoist for loading and unloading the cook tanks.

The two-wheel skids used in sausage manufacturing operations, as well as those employed in order assembly and shipping, are equipped with rubber guards at all four corners. Since all the walls of the plant proper are tiled, this protection is prudent, comments Hegeman.

The equipment with which animal casings are flushed and cleaned and manufactured casings are given their first tie is located in the stuffing room.

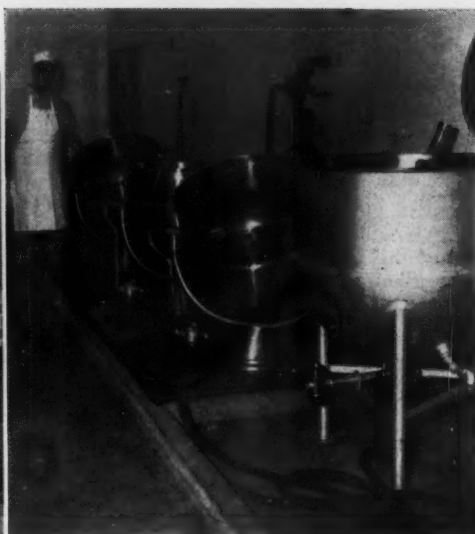
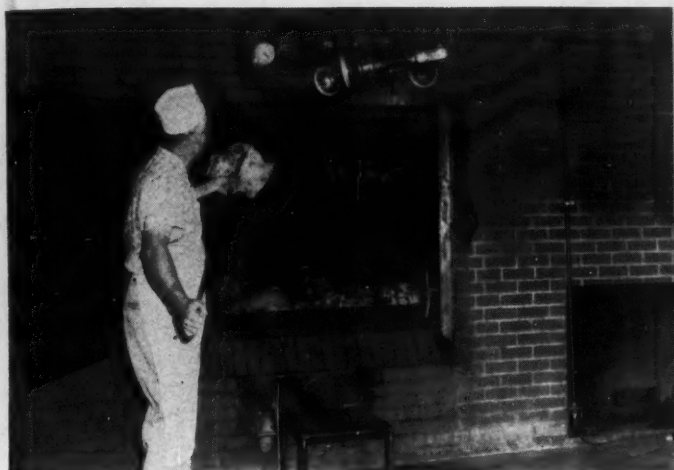
At the west end of the room a door leads into the equipment wash room with its cage washer. Here the linking machines used for animal and manufactured casings are cleaned and serviced. If frozen meat is being

[Continued on page 27]



NATURAL casings are prepared for stuffing here and cellulose casings are given their first tie (right).

BELOW: Most of meat canned is first barbecued here. RIGHT: Line of cooking kettles, some of which can be tilted, in curbed area.



A Texas Canner Builds on Regional Specialties

WHILE attending school back in the depression 1930's, to obtain his degree as a chiropractor, R. L. Turner earned the then large sum of \$60 per week by making and selling country style sausage and chili. Now, 25 years later as president of the North Texas Canning Co., Mt. Pleasant, Texas, he is a fulltime meat canner. He obtained the capital for his new venture by selling his practice as a chiropractor.

For a while Turner tried farming with a sideline of producing a small amount of canned chili and hickory barbecued beef; since this was a small operation, Turner reports that he knows by heart the exact number of turns it takes to seal the various sizes of cans with a hand sealer. The insistence of friends that he produce more of his canned items prompted him to enter the commercial field.

Last year Turner organized the North Texas Canning Co. and began operation as a federally inspected meat canner in January, 1959. He is assisted in his venture by Pheneas Williams, a local business man and member of the East Texas industrial development committee, who is office manager, purchasing agent and traffic manager. Turner devotes his time to production and sales of the chili, barbecued beef and other canned meat specialties.

The plant is located on an acreage that will permit further expansion—some of which already is in the planning state. It is a high-ceiling structure designed specifically for

canning. The high ceiling will permit the installation of can raceways so that the filling lines can be supplied with sterilized tins from a central area. Moreover, the high wall windows aid in cooling the plant without creating a draft since the hot air moves upward and then outward to the sides. This high air space also acts as insulator. Large hooded vents help in cooling the manufacturing area.

The front of the building houses the office, stuffing-cooking room and the receiving cooler. The stuffing-cooking area is in the center. Fresh meat is moved from a receiving dock directly into the cooler. Most of the meat is boneless beef although the cooler does have a rail

system for the purpose of handling larger cuts of meat.

Four stainless steel jacketed kettles are aligned along one side of the main manufacturing room. Three of the kettles can be tipped to discharge and all are set within a curbed area.

In the center of the room are the stainless steel work benches at which the meat ingredients are filled in tins which are then weighed and placed on takeaway belts feeding the closing machines. The plant has three manually-fed closing machines, but is installing automatic closing machines. The firm will eventually have four automatic closing lines and a manually-operated No. 10 can line for institutional



CANS FILLED with barbecued meat are conveyed to hand-fed closing machines which will be supplanted by automatics to achieve most efficient production.

size containers, according to Turner.

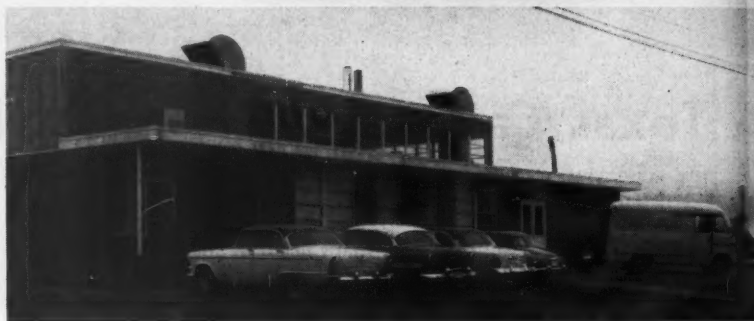
The plants' specialty, barbecued sliced beef, is an item that should be hand filled, observes Turner. After the boneless beef has been barbecued in a hickory-fired smoke oven and chilled, it is sliced thick. The weighed lots of meat slices are placed in the tin and the barbecue sauce is added. Since a significant part of the firm's business consists of preparing this specialty under private labels for public feeders who use the meat for sliced barbecued beef sandwiches, the slices should be whole and reasonably thick, declares Turner. The firm blends a special seasoning for each of its private label accounts that provides the level of seasoning heat desired by each. While most customers like the barbecued flavor of the pit-smoked and cooked beef, the seasoning preferences vary, according to Turner.

The sliced beef is also prepared under the firm's "Tex-A-Best" brand. This item is canned in a flat 12-oz. oval tin. The same barbecued meat is also canned in 12-oz. and 30-oz. tins in chopped form.

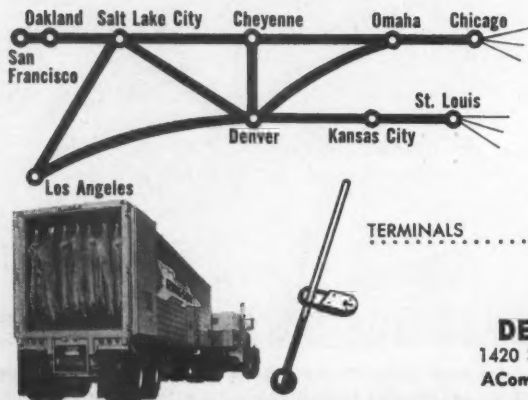
Canned chili brick is another popular product. This chili is relatively

[Continued on page 31]

RIGHT: Article on Hopkins County country stew in national magazine is held by Mrs. Hardy Hamm, employee of the organization, while president R. L. Turner brandishes a can of the stew. BELOW: Exterior view of plant shows high-ceilinged processing section and the large exhaust vents above.



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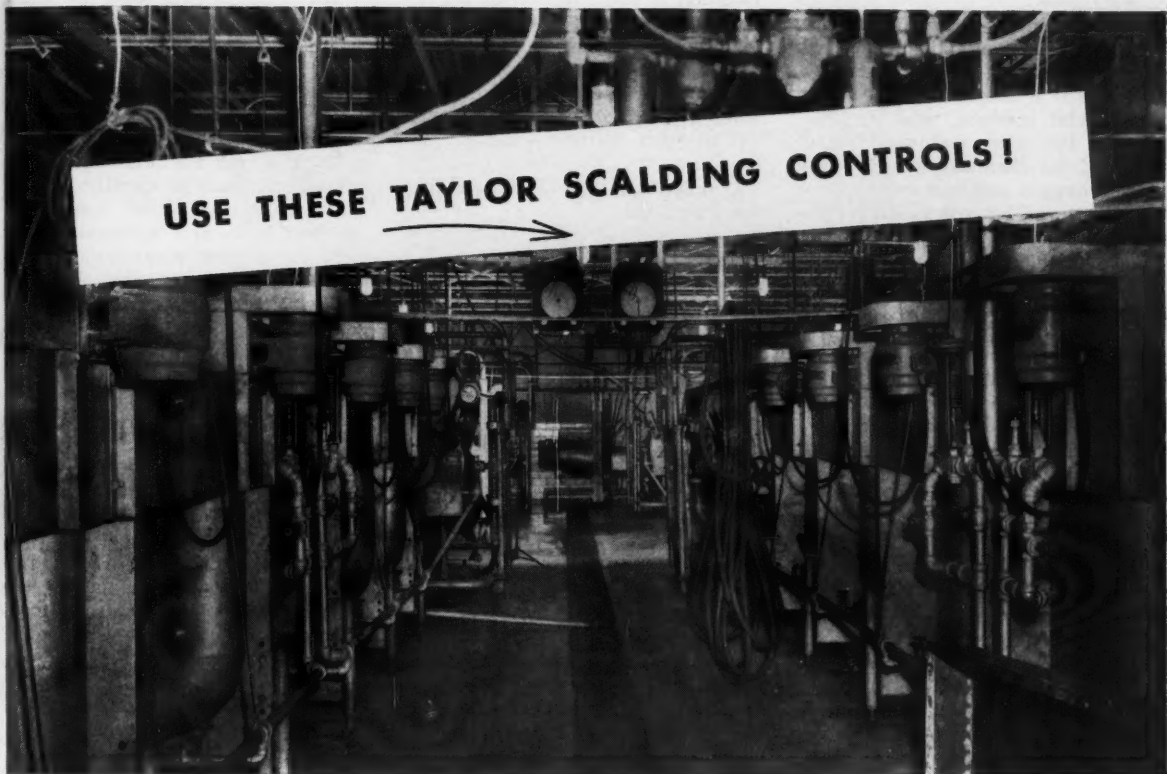
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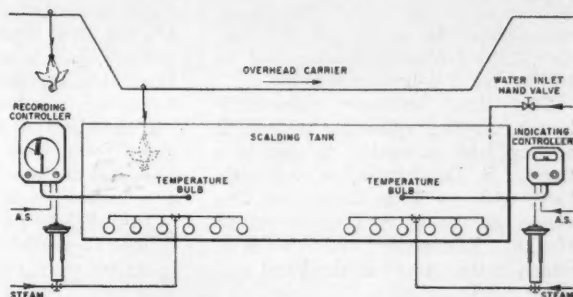
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INDUSTRY'S MOVE

FDA Action Poses Two-Pronged Threat to Lard Market

THE meat industry is in the middle of another jurisdictional muddle, and this time lard is endangered.

The critical issue is whether the presence of an antioxidant in lard shortening, which requires stability to make it a useful consumer and commercial product, must be declared by the ominous-looking name of the chemical added to intercept oxygen and thus inhibit rancidity—caused by oxidation.

If the answer is yes, the industry fears, such terms as "nordihydroguaiaretic acid," "butylated hydroxyanisole," "resin guaiac," "propyl gallate" and "dilauryl thiodipropionate" may send consumers now convinced of lard's superior virtues, as well as those who use lard in making other food products, scurrying to the nearest vegetable oil shortenings that contain naturally-occurring antioxidants and, therefore, are not required to publish their presence.

Commercial bakeries, a major domestic outlet for lard, have indicated that they will shift to vegetable oils if the jawbreaker names must accompany lard wherever it goes. The general public is showing an increasing wariness of the unknown, distrusts the word "preservative" and would not be enlightened nor comforted if informed, for example, that butylated hydroxyanisole is merely the "common or usual name" for a mixture of 2-tertiarybutyl-4-hydroxyanisole and 3-tertiarybutyl-4-hydroxyanisole.

The final outcome apparently hangs on the question of which agency has authority to decide—the U. S. Department of Agriculture, with its Meat Inspection Division, or the U. S. Department of Health, Education and Welfare, which is the parent of the Food and Drug Administration.

"The Food and Drug Administration has no alternative," Malcolm Stephens, director of the FDA bureau of enforcement, informed *THE NATIONAL PROVISIONER* this week. "It must enforce provisions of the Federal Food, Drug and Cosmetic Act that require the declaration of chemical preservatives by their common or usual name."

While the bureau of enforcement does not intend to make a "special project" of checking lard labels,

Stephens said, "as our men encounter product that is in violation of the law, we intend to bring the violation to the attention of the offending processor." The FDA hopes to encourage all interested persons to get together and work out the problem, he added. If there is no voluntary compliance, the agency has adequate teeth in the Food and Drug law.

CHEMICAL PRESERVATIVE?

An antioxidant is not a "chemical preservative" under a strict interpretation of the term as intended by Congress when it passed the Food and Drug law in 1938, the USDA contends. Congress meant that chemicals used to inhibit the microorganism type of spoilage—chemicals tending to mask inferiority—should be declared. If it were true, as the FDA says, that any substance used to retard deterioration in food is a "chemical preservative," then even the carbon dioxide or nitrogen added to packaging would have to be construed in that light, but the FDA doesn't go that far, USDA officials point out.

Food technology has developed many improvements in recent years, the USDA notes, and the consumer now is entitled to have lard contain certain uniform characteristics, including stability.

The issue came into focus in mid-1958 when the Meat Inspection Division proposed a standard of identity for "lard shortening" that would require the use of one or more antioxidants approved under the meat inspection regulations. When a formal standard of identity is promulgated for a food product, the label need not declare the list of ingredients in that product.

The FDA previously had informed a number of commercial bakeries that they could not use stabilized lard legally in the five major types of bread for which the FDA had issued standards of identity because the standards do not include antioxidants. Furthermore, the bakers were told, if stabilized lard is used in any other product, the chemical name of the antioxidant and its identity as a "preservative" must be declared on the product label.

When the MID published its proposed lard shortening standard, the FDA protested the action. The pro-

posal has hung in mid-air for more than a year, neither promulgated nor withdrawn.

Since the matter has not been pursued, Stephens told the NP, the FDA must proceed to enforce the law as it now stands.

Inquiry into reasons for the FDA protest, however, brought the broader issue of jurisdiction to the fore.

Even though the MID has issued formal standards of identity for two products—corned beef hash and deviled ham—and informal standards for a great many meat products, the FDA insists that the legal right to promulgate standards of identity for food products, including meat products, is lodged in the FDA and the USDA has no such authority.

The USDA "lard shortening" proposal would result in a product in contravention with the Food and Drug law because it fails to require the declaration of added preservative, Stephens observed. "It is a question of forthright, informative labeling," he said. "The public has a right to know what is in food and, specifically, whether any preservative is present."

LARD IN BREAD: Bread presents a separate question, Stephens pointed out. If stabilized lard is to be used in the five customary types of bread, then the FDA standards of identity for those products must be amended to permit the addition of one or more antioxidants as optional ingredients. In Stephens' opinion, the antioxidants would have to be optional ingredients since some bakers might not want to add them to bread.

When ingredients are optional in a standard, the Secretary of Health, Education and Welfare, through the Commissioner of Food and Drugs, must decide whether they should be declared. He does not have the same administrative leeway with chemical preservatives, artificial flavoring or artificial coloring as with other ingredients, however, Stephens said, since Section 403(k) of the Food and Drug act says their presence must be declared or the product is misbranded.

The FDA never has excused the declaration of a preservative, Stephens pointed out. However, he suggested, it is possible that the

[Continued on page 30]

Poultry



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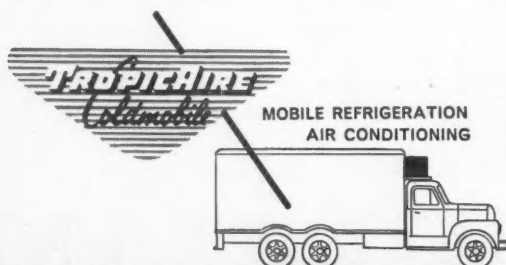
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129D8A	8 tons	70° to -20°F	DIESEL No. 2

GASOLINE or LP-POWERED TRAILER UNITS

69G5A	5 tons	70° to -20°F	GASOLINE-LP
91G5A	5 tons	70° to -20°F	GASOLINE-LP
91G8A	8 tons	70° to -20°F	GASOLINE-LP
TR20F	2 tons	45° to 35°F	GASOLINE-LP

TRUCK UNITS

BN-100	1 ton	45° to 35°F	BELT DRIVE
BNE*-100	1 ton	45° to 35°F	BELT DRIVE & ELEC. STANDBY
HN-200	2 tons	50° to 20°F	HYDRAULIC
HNE*-200	2 tons	50° to 20°F	HYDRAULIC & ELECTRIC
HN-300	3 tons	50° to 0°F	HYDRAULIC
HNE*-300	3 tons	50° to 0°F	HYDRAULIC & ELECTRIC

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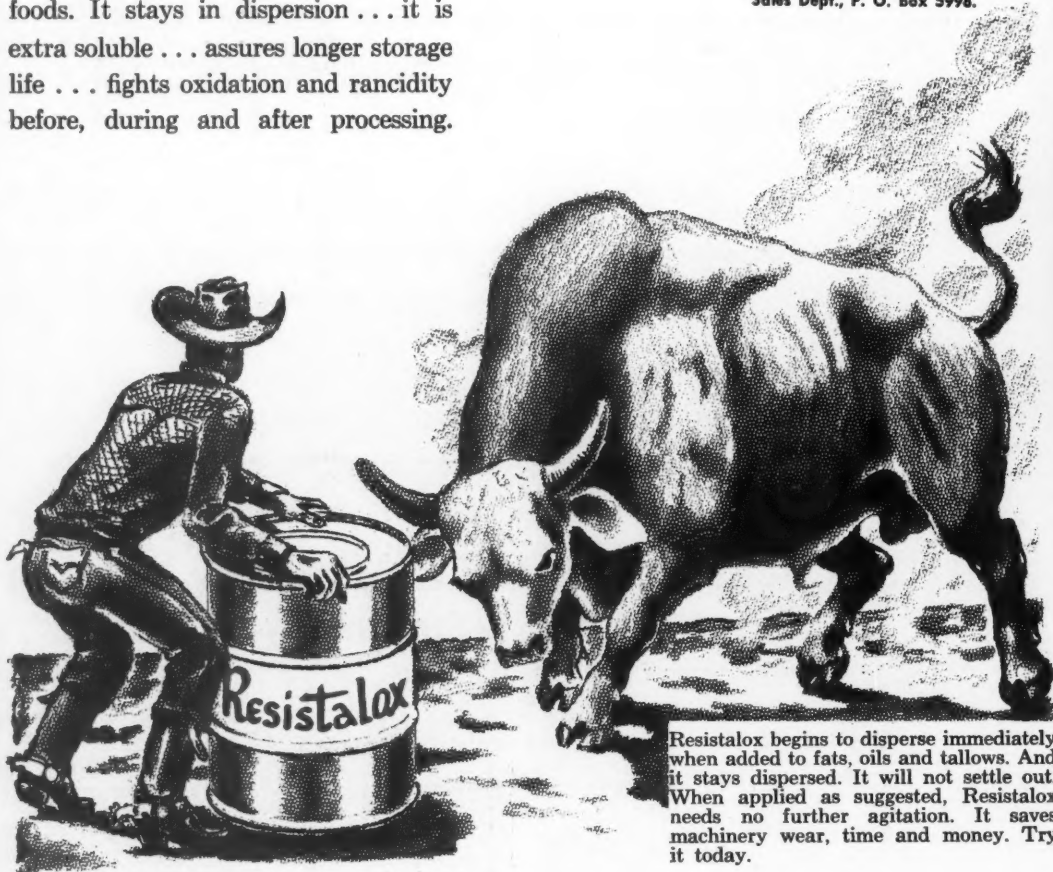
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Shelly's Model Sausage Plant

[Continued from page 18]

used in sausage, the blocks are reduced to flake size by a unit which handles a block at a time. This room also contains a stuffing table on which cured meats are placed in paper nets for smoking. A rail spur connects the room with the heat processing area directly to the rear.

All floor work areas in the cook and stuffing rooms on which slipping might occur are equipped with perforated grid safety flooring. The plant has an excellent safety record which is due in part to rigid housekeeping and sanitary practices, according to company president Hegeman.

The heat processing area is divided into two sections—the smokehouse and the cook tank banks. The six stainless steel cook tanks are aligned along the outer wall so that vapor can be vented through the windows. High wall windows here are opened and closed by motor drive.

At the end of the water cook, the cook basket mentioned previously is lifted out of the tank with the hoist and moved to the unloading point. Stick



GROUND MEAT or emulsion in cure is held in stainless steel dump buckets. Much of fresh meat used by plant is delivered by Buffalo suppliers in stainless drums.

product is removed from the shelves and hung on cages and meat to be processed further is placed in stainless trucks.

The smokehouse bank is divided into two sections of four eight-cage capacity, fully-instrumented stainless steel houses. The rail system enters the smokehouse section from one end and midway. This arrangement requires less movement of filled cages in the stuffing and heat processing rooms, says Wozniak. A multiple and interconnected rail system in front of the houses permits in-and-out movement without backtracking. The rails are made of forged aluminum which reduces weight and supporting requirements. Each bank of four houses has its own smoke generator and instrument control panel. Auxiliary equipment for the houses is located on top where it is reached by steel stairs and a catwalk.

After processed product has been weighed, it is moved into the blast chill tunnel where the air at 26° F. is circulated rapidly. Wozniak points out that while this setup lowers product temperature very rapidly, it does require close watching. Cold



CAFETERIA furnishes a hot mid-day meal for workers.

air is forced down the entire length of the chill tunnel from a duct located in the center of the passage.

Products are then transferred to the 120-cage holding cooler where sausage in animal casings is branded. From the holding cooler the products are moved into the main packaging, holding, order assembly and shipping cooler.

Product to be sliced for packaging goes to the slicing machine station where the fibrous casing is removed and the loaves are cut by two stacking slicers. Weighed stacks are placed in the compartmented intake conveyor of the machine which forms, vacuumizes and heat seals the packages from sheet film at the rate of 40 per minute. Labels are placed on the stacked slices as they move into the sealing machine.

Link product for packaging is moved on cages to a combination table for handling links and chunks. This line includes two frankfurt peelers, check scales, film sheeters, crimpers and a shrink tunnel. Pork sausage in window cartons is also packaged here. Once again the packaged product is moved to the storage flow rack.

The packaging machinery lines occupy the south end of this cooler. In front of them is the storage and order assembly area occupying about 70 per cent of the room. Two roller conveyor lines with a stainless steel roller table between them bisect this area and are flanked by a series of flow



STANDARDIZED lugs permit orderly loading in truck.

type storage racks. These roller racks are six rows deep and three wide and slant slightly toward the order assembly conveyor. The racks are grouped into sections of four, three and two, with platter scales between the groups. The groupings are by product type; thus loaf items fill one section, large stick items another, etc. Stockmen keep the individual rows in the racks filled with product. Each row has an identification tag at each end. All product, boxed or stick, is placed on stainless steel trays before being loaded in the racks.

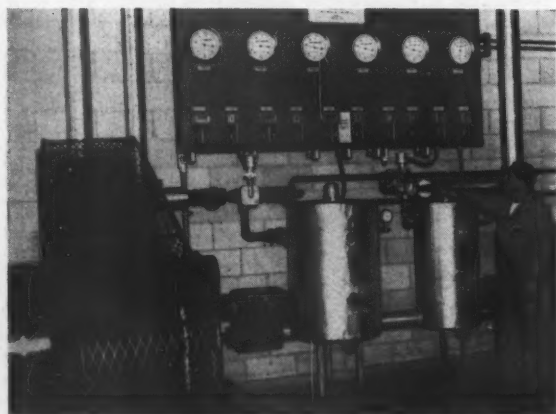
Cage trucks hold frankfurts and Polish sausage at the end of the assembly line. These are the last items placed in the shipping containers.

Large and small sausage are transferred in the holding cooler onto rack tracks for movement to the assembly room and these trucks are aligned in wall aisles next to the flow racks reserved for them. Truck racks were selected for such storage because they require less space and have greater flexibility. The stockman can pull them to the bins without regard to sequence, which he could not do with a trolley cage.

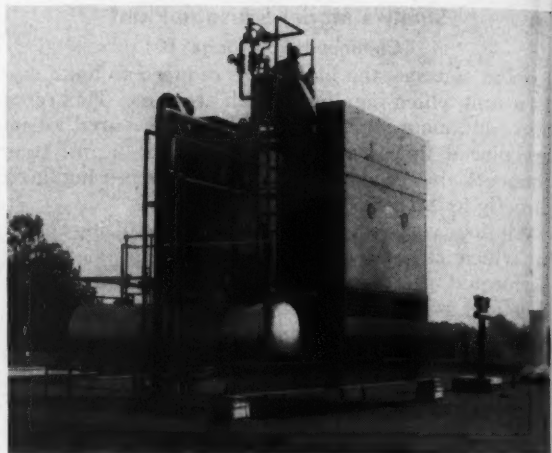
Orders are put up in wooden lugs painted a deep rich purplish red with gold lettering; the same pattern is used on truck bodies. Assembled orders are check weighed and placed on skids for movement to the fully-enclosed loading dock. Orders packed in fibreboard boxes are stitched at the end by means of air staplers which are suspended at this point.

The engine room is located in the southeast end of the building. Here a series of interconnected compressors provides 300 tons of refrigeration for the flooded coil system. The plant air compressor is equipped with an automatic purger. An oil-fired water tubs boiler is rated at 400 hp. Hot water at 180° F. for sterilization and cleanup is provided for the various departments in the whole plant through a central conversion system.

Back of the engine room and across from the main fresh meat holding room is a cooler equipped with ceiling-mounted blower units with a rated capacity which will permit conversion of this room into a freezer if the need for such facilities should arise.



PLANT ENGINEER Harold Van Derlip stands by liquid accumulators to look over refrigeration control board.



ENGINEER checks valves on the evaporative condenser.

The plant is insulated throughout with cork.

EQUIPMENT CREDITS: Stainless steel charging dump buckets and dollies, stainless steel smokesticks, stainless cook tanks and cook baskets, stainless drums, drum hoist and mixer discharge tray, St. John & Co.; stainless steel air-conditioned smokehouses, Julian Engineering Co.; sausage grinders, mixers, stuffers and bowl type emulsifier, John E. Smith's Sons Co.; smoke generators, Meat Packers Equipment Co.; plate type emulsifier, The Allbright-Nell Co.; magnetic sausage traps, Cesco-Columbian Engineering Service Co.; heavy duty floor and platter scales, Howe Scale Co.; check scales, Exact Weight Scale Co.; link and chunk packaging line and equipment, The Cryovac Co.; luncheon meat slicers, U. S. Slicing Machine Co.; sliced luncheon meat packaging machine, Standard Packaging Corp.; first tie machine, Tipper Tie Co.; paper netting, Enterprise, Inc.; cellulose casing linking and peeling machines, Linker Machines, Inc.; animal casing linkers, Famco division, Allen Gauge & Tool Co.

Lightweight aluminum trolley cages and overhead aluminum track systems, Boston Tram Rail Co.; flow rack storage system, Rapids-Standard Co.; cooler doors, Jamison Cold Storage Door Co.; instrumentation for smokehouses and cook tanks, Taylor Instrument Co.; refrigeration compressors, evaporator condenser, blast chill unit cooler and flake ice machine, Frick Co.; air compressors and air operated portable hoists, Gardner-Denver Co.; hot water conversion system, Pick Mfg. Co.; portable boiler, Ames Iron Works Inc.; stuffing room unit cooler, Niagara Blower Co.; stuffing room air distributing system, Anemostat Corp. of America; frozen meat block grinder, A. W. Hughes; mechanical cleaning equipment, Oakite Products, Inc.; automatic air purgers, Bell & Gossett Co.; three-way safety switches, LeFiell Co.; safety steel flooring, The Globe Co.; automatic air-powered staplers, Stapling Corp.; link banding machine, Kartridg-Pak Machine Co.; stainless steel wire molds, Smale Metal Products Inc.; delivery trucks, Diamond T Motor Car Co. and Chevrolet division, General Motors Corp.



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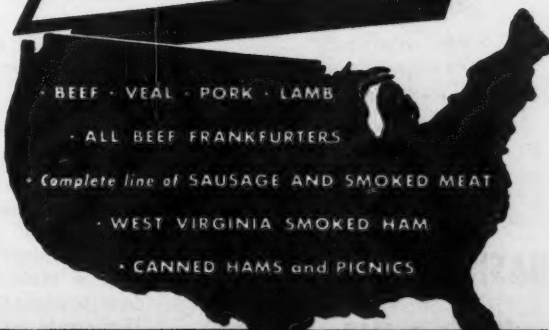
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Good Seasoning is Basic

Blockade Looms For Lard

[Continued from page 22]

chemical name for each preservative might not have to be declared to comply with the law. Evidence might show that "Antioxidant Added" would be a sufficient statement to protect the public's right to know, he said.

When an antioxidant now is added to lard shortening, the USDA requires the label to bear this statement: "Oxygen interceptor added to promote stability."

The FDA asserts that this is not the "common or usual name" of anything but is merely a generic name and functional-purpose statement not in compliance with the requirements of the federal Food and Drug law.

The USDA contends that it does have authority to promulgate standards of identity for meat products and, to show that the Food and Drug act doesn't apply, points to Sec. 902(b) of that act, which says: "Meats and meat food products shall be exempt from the provisions of this Act to the extent of the application or the extension thereto of the Meat Inspection Act, approved March 4, 1907, as amended."

However, the USDA is understood to concede that the FDA holds what could be a big stick since USDA jurisdiction over inspected meat products ends when the products leave the inspected establishment. The USDA's seizure authority is limited to uninspected meat and meat products sent across state lines in violation of the Meat Inspection Act. The FDA has sole jurisdiction to seize meat for "misbranding" or for spoilage developed after the meat has left a MID-inspected plant.

WHAT SHOULD BE DONE?

"What does the FDA think lard processors must do to comply with the law?" the NP asked Stephens.

"If there is to be a standard of identity for lard shortening," he said, "it should be promulgated under the Food and Drug act. If, in addition, lard shortening is to be used in the principal types of bread, the bread standards of identity must be amended."

Any interested person can propose a standard of identity for a food product, Stephens pointed out. If there is no objection to the proposal, it can go into effect 90 days after publication in the *Federal Register*. Anyone adversely affected by a proposal has the right to intervene, and it then becomes a matter of hearing. In the latter event, evidence brought out at the

hearing would determine the fate of the proposal.

In the meantime, Stephens reiterated, lard will not be a special project or target of the FDA, but violations will be dealt with as they are encountered in the continuing program of checking declarations on labels.

"If firms have stocks of labels now that aren't in compliance and they notify the FDA of this fact," Stephens said, "the FDA will be as reasonable as it thinks is in the public interest in allowing the use of the old labels."

Another allied project for the food industry was suggested recently by John L. Harvey, Deputy Commissioner of Food and Drugs, in a discussion of the "common or usual name" problem at the annual meeting of the American Bar Association's division of food, drug and cosmetic law.

Asserting that the FDA is compelled by the law to require the declaration of complicated chemical words when they are the "common or usual" names of the substances added to food, Harvey suggested:

1) A new product should be given a simple name, and 2) The industry should reach an agreement on a short and understandable name for a product already in distribution. The new designation should be carried parenthetically with the chemical name for a reasonable time. Thereafter, when the short name became the common or usual name, the chemical term could be dropped from the label.

Tanners Invite Packers To Clinic on Raw Stock

Meat packers are invited to attend a raw stock clinic sponsored by the Tanners' Council of America at 2 p.m. Wednesday, October 21, at the Edgewater Beach Hotel, Chicago, Cecil E. Powell, director of the Tanners' Hide Bureau, Chicago, has announced.

Speakers and their topics will be: Dr. Fred O'Flaherty, director, Tanners' Council Research Laboratories, University of Cincinnati, "Review of Brine Hide Curing Standards;" J. Willard Hultquest, vice president, S. B. Foot & Co., Red Wing, Minn., "Sales and Delivery Practices for Packer Hides," and Joseph C. Kaltenbacher, president, Sexton Leather Co., Newark, N. J., "Tanners' Requirements in Weight and Grade Qualifications."

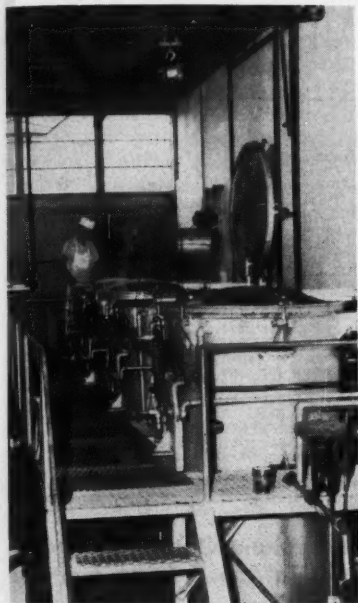
Carl Kimes, hide buyer for Pfister & Vogel Tanning Co., Milwaukee, will serve as moderator.

Texas Canner's Specialties

[Continued from page 20]

dry and requires the addition of water according to the taste of the eater. The ingredients are hand filled to keep a uniform proportion in each can, notes Turner. This product is canned in the tall 14-oz. and flat 12-oz. tins.

Another specialty of the house is Hopkins County country stew which is made in accordance with an old-time recipe. This is a legendary



ROW of vertical heat-process retorts.

stew that, according to Texas folklore, was first concocted at a ranch at Sulphur Springs. The July, 1959 issue of *The American Home Magazine* featured a story on this stew. It is canned in 15-oz. tins.

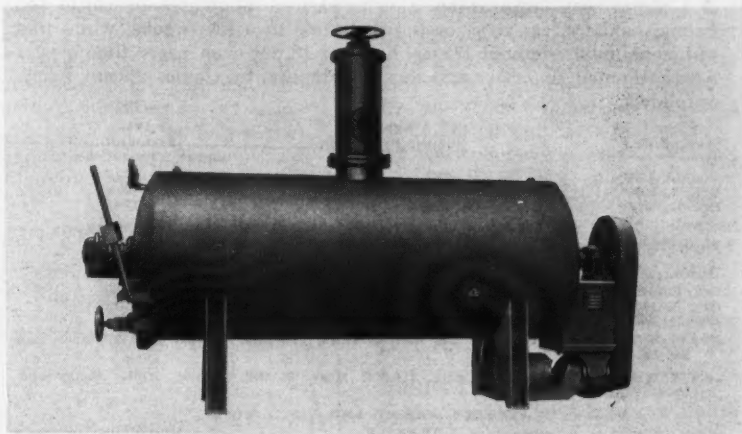
The plant now hand labels the various cans, but automatic labeling and cartoning machinery is on order. The cartons are moved into a storage area which is at the opposite end of the plant from the receiving dock and has its own dock.

While the company has been in operation for less than a year, plans already are being made to enlarge storage and shipping facilities.

Meat is barbecued in a two-pit section separated from the coolers by a spice room. The pits were constructed to Turner's specifications and have racks for holding two layers of meat. The pits are fired with hickory logs and the meat is moved about as it approaches the proper degree of finish. The operation is closely supervised and flood lights mounted in front of the pits aid the operator in his cooking.

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ALL MEAT... output, exports, imports, stocks

Meat Production Down For Second Week

Meat production under federal inspection for the week ended October 10 totaled 409,000,000 lbs. for its second consecutive weekly decline. Volume of output for the previous week was 411,000,000 lbs. and for the same week last year it amounted to 398,000,000 lbs. Slaughter of only hogs was up from the previous week, and only that of hogs and sheep was larger than a year earlier. Slaughter of cattle fell below numbers last year for the first time in a few weeks, while that of hogs numbered about 172,000 head, or 13 per cent larger than a year ago. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)	
	Number	Production	Number	Production
	M's	Mil. lbs.		
Oct. 10, 1959	335	193.0	1,465	193.7
Oct. 3, 1959	350	200.6	1,410	186.4
Oct. 11, 1958	354	203.1	1,293	170.3

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.
	Number	Production	Number	Production	
	M's	Mil. lbs.		Mil. lbs.	
Oct. 10, 1959	95	10.9	250	11.5	409
Oct. 3, 1959	100	11.6	260	12.0	411
Oct. 11, 1958	118	13.9	242	11.1	398

1959-59 HIGH WEEK'S KILL: Cattle, 463,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 949,561.

1959-59 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,900; Calves, 55,341; Sheep and Lambs, 127,677.

Week Ended	AVERAGE WEIGHT AND YIELD (LBS.)			
	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Oct. 10, 1959	1,030	576	230	132
Oct. 3, 1959	1,015	573	230	132
Oct. 11, 1958	1,019	574	229	133

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.
	Live	Dressed	Live	Dressed	
					Per cwt. Mil. lbs.
Oct. 10, 1959	305	115	95	46	— 46.8
Oct. 3, 1959	305	116	95	46	— 44.2
Oct. 11, 1958	212	118	95	46	13.6 40.3

New Guatemalan Company Wants To Ship Beef To U. S.

A new Guatemalan company, the Muller Brol y Cia Ltda., has been formed for the primary purpose of marketing frozen beef in the United States. The principal market areas are expected to be Miami and other parts of southern Florida.

The company has leased the cattle division of the new Guatemala City municipal slaughter house, which has a capacity for killing 80 head daily. It is planning to start operations at 25 head per day.

Shipments cannot be made, however, until Guatemala is placed on the U.S. approved list for countries that can export meat to the U.S. Guatemalan authorities are now taking the necessary steps to gain this approval.

CHICAGO LARD STOCKS

Stocks of drum lard in Chicago on October 9 totaled 12,081,957 lbs., according to the Board of Trade. Of this volume, 4,556,738 lbs. were prime steam and 7,525,219 lbs. were dry rendered lard.

Inspectors Tab Nearly 100 Million Animals Last Year

Government meat inspectors put their stamp of approval on about 100,000,000 animal carcasses in the last fiscal year, the U. S. Department of Agriculture has reported.

The USDA said the number suggests the size of the job done by federal inspectors, who protect the nation's health by examining every meat carcass slaughtered for sale in interstate commerce.

During the 12-month period ended June 30, the inspectors rejected almost 239,000 carcasses, branding them unfit for human consumption, because of disease or other conditions.

SOUTHEASTERN KILL

Animals slaughtered in Alabama, Florida and Georgia in Aug., 1959-58, as reported by the USDA, in '00's.

State	'59	'58	'59	'58	'59	'58	'59	'58
Ala.	14.8	18.8	4.7	7.6	67.0	49.0	0.1	0.1
Fla.	21.0	27.0	11.5	18.1	30.5	30.0	0.1	0.1
Ga.	21.7	28.0	5.4	10.5	107.0	109.0	0.1	0.1
Total	57.5	73.8	21.6	36.2	204.5	188.0	0.3	0.3
Jan.-Aug. 1959	481,800	142,400	1,930,500	2,600				
Jan.-Aug. 1958	624,800	228,800	1,843,500	2,100				

AMI PROVISION STOCKS

Provision stocks, as reported to the American Meat Institute, totaled 68,100,000 lbs. on Oct. 3. This volume was up 6 per cent from 64,100,000 lbs. in stock a year earlier.

Stocks of lard and rendered pork fat totaled 20,000,000 lbs. for a 12 per cent gain over the 17,900,000 lbs. in stock about a year earlier.

The accompanying table shows stocks as percentages of holdings three weeks and a year earlier.

	Oct. 3 stocks as percentage of inventories on	
	Sept. 12 1959	Oct. 4 1958
HAMS:		
Cured, S.P.-D.C.	113	86
Frozen for cure, S.P.-D.C.	127	107
Total hams	118	92
PICNICS:		
Cured, S.P.-D.C.	68	56
Frozen for cure, S.P.-D.C.	112	173
Total picnics	89	94
BELLIES:		
Cured, D.S.	80	95
Frozen for cure, D.S.	67	large +
Cured, S.P.-D.C.	101	88
Frozen for cure, S.P.-D.C.	80	133
OTHER CURED MEATS:		
Cured and in cure	102	87
Frozen for cure	73	82
Total other	80	85
FAT BACKS:		
Cured, D.S.	104	73
FRESH FROZEN:		
Loins, spareribs, neckbones, trimmings, other—total	87	114
TOT. ALL PORK MEATS	93	106
LARD & R.P.F.	53	112
PORK LIVERS	94	135

N. Zealand Output of Export Beef To Aug. 1 Down From '58

New Zealand's production of export beef between October 1, 1958, and August 1, 1959, fell to 185,000,000 lbs.—a decline of about 15 per cent from volume in the same period a year earlier.

The decline has been reflected in shipments of beef, which dropped from 179,000,000 lbs. during the 10 months ended August 1, 1958 to 164,000,000 lbs. in the comparable period ended August 1, 1959. Shipments of meat to the United States, however, rose slightly to 127,000,000 lbs. Exports to Canada dropped.

USDA Concludes Pork Buying

The U.S. Department of Agriculture has completed its latest buying program on pork. Under the program, 18,459,000 lbs. of pork was diverted from normal market channels for school lunches at a cost of \$7,619,000.

However, the USDA has announced the beginning of another purchase program which might help to bolster hog prices. The department will buy limited quantities of lard on the open market to be distributed to needy people and non-profit institutions.

PROCESSED MEATS . . . SUPPLIES

Meat Output Down in August, Above Last Year

Production of meat in commercial slaughter plants during August declined to 2,006,000,000 lbs. from July volume of 2,149,000,000 lbs., but it held a small edge over last year's August output of 1,939,000,000 lbs. Production of lard at 184,000,000 lbs. was down from July volume, but about 14 per cent larger than the 158,000,000 lbs. produced in August 1958. Production of all meats for the eight months through August was up from last year, except that of veal.

Production of beef in August and for the eight months was larger than last year, although slaughter of cattle was smaller for both the month and year than in 1958. Calf slaughter continued to lag below last year, although a narrowing in the spread appears to be in prospect. Hog slaughter continued to hold a commanding lead over last year, as did that of sheep. Estimated commercial slaughter and meat production by classes appear below as follows:

	Cattle		Calves		Hogs		Sheep & Lambs	
	1959	1958	1959	1958	1959	1958	1959	1958
Jan.	1,915.0	2,203.1	875.5	901.4	7,029.8	6,711.7	1,494.6	1,196.4
Feb.	1,617.4	1,765.6	601.2	777.7	6,715.2	5,416.9	1,217.8	1,081.0
Mar.	1,762.0	1,839.6	683.5	857.3	6,818.5	5,791.4	1,306.9	1,119.4
Apr.	1,822.7	1,876.9	641.9	796.2	6,695.7	5,918.8	1,362.0	1,297.0
May	1,840.6	1,951.9	556.3	714.8	5,899.2	5,300.2	1,167.3	1,268.7
June	1,931.7	1,986.7	580.5	701.0	5,842.7	5,011.1	1,224.0	1,199.5
July	2,038.1	2,090.4	614.8	732.7	6,157.3	5,160.9	1,288.2	1,181.5
Aug.	1,897.2	1,960.5	603.8	721.6	5,910.7	5,345.5	1,182.5	1,101.2
Sept.	2,082.4			788.1		6,163.3		1,208.2
Oct.	2,182.0			875.7		6,978.5		1,302.2
Nov.	1,733.7			701.2		6,220.0		1,024.7
Dec.	1,882.6			750.7		6,948.8		1,214.2
Jan.-Aug.	14,894.7	15,674.7	4,957.3	6,199.1	51,069.1	44,656.4	10,145.7	9,414.7

	Beef		Veal		Pork		L & M		Lard	
	1959	1958	1959	1958	1959	1958	1959	1958	1959	1958
Jan.	1,127	1,211	77	106	965	892	75	59	2,244	2,268
Feb.	946	960	69	86	907	708	62	53	1,984	1,807
Mar.	1,030	985	74	91	918	775	65	56	2,087	1,907
Apr.	1,100	1,023	74	90	920	806	62	65	2,156	1,984
May	1,071	1,062	72	90	823	734	55	62	2,021	1,948
June	1,112	1,078	78	91	826	710	55	55	2,071	1,934
July	1,168	1,149	82	95	841	714	58	53	2,149	2,011
Aug.	1,083	1,079	78	92	792	718	53	50	2,006	1,839
Sept.	1,148			94	822		55		2,119	
Oct.	1,220			103	932		59		2,314	
Nov.	978			81	858		46		1,965	
Dec.	1,091			83	949		59		2,182	
Jan.-Aug.	8,637	8,546	604	742	6,992	6,057	485	453	16,718	15,798

Foreign Meat At West Coast

Arrivals of foreign meat at west coast ports in the week ended October 2 were reported in pounds as follows below:

San Francisco: Australia—226,181 boneless beef, 60,003 boneless veal including 5,272 calf liver, 264 lamb cuts, 134,525 boneless mutton. New Zealand—933 boneless beef, 183 boneless veal, 112,125 boneless mutton. Argentina—79,410 canned beef. Brazil—27,000 canned beef. Canada—279,329 pork, 8,274 cured pork.

Los Angeles: Australia—890,824 boneless beef, 5,832 miscel. canned meat. New Zealand—540,856 boneless beef. Argentina—30,000 canned beef. Brazil—105,240 canned beef. Denmark—444 canned pork. Holland—338 canned pork.

Seattle: Argentina—6,564 canned beef. Uruguay—18,069 canned beef.

Meats Lowest In Two Months

Meat prices in the week ended October 6 averaged their lowest in about two months, according to the Bureau of Labor Statistics. The average wholesale price index on meat for the period at 95.9 was down from 98.2 for the previous week and the lowest since the week ended August 11. The average primary market price index settled a shade to 119.1. The same indexes for the corresponding week last year were, 105.4 and 118.7 per cent.

DOMESTIC SAUSAGE

Pork sausage, bulk, (ccl. lb.)
in 1-lb. roll30½@33½
Pork sausage, sheep cas.,
in 1-lb. package46 @53
Franks, sheep casing,
in 1-lb. package61½@71
Franks, skinless,
in 1-lb. package47 @49
Bologna, ring, bulk45½@50
Bologna, a.c., bulk36 @42
Bologna, a.c., sliced
6, 7-oz. pack. doz.2.61@3.60
Smoked liver, a.c., bulk 4½@54
Smoked liver, a.c., bulk 36 @44
Polish sausage,
self-service pack.56 @73
New Eng. lunch spec. 60 @65
New Eng. lunch spec.,
sliced, 6, 7-oz., doz.3.84@4.92
Olive loaf, bulk44½@54
O.L. sliced, 6, 7-oz., doz. 2.85@3.84
Blood and tongue, n.c. 65 @70
Blood, tongue, a.c.47½@66
Pepper loaf, bulk48½@66
P.L. sliced, 6-oz., doz.2.78@3.85
Pickle & Pimento loaf41½@54
P&P loaf, sliced,
6, 7-oz., dozen2.78@3.60

DRY SAUSAGE

(ccl. lb.)
Cervelat, ch. hog bungs1.03@1.05
Thuringer66@68
Farmer88@90
Holsteiner76@78
Salami, B. C.56@98
Salami, Genoa style1.06@1.08
Salami, cooked50@52
Pepperoni88@90
Sicilian98@1.00
Goteborg89@91
Mortadella61@63

CHGO. WHOLESALE SMOKED MEATS

Wednesday Oct. 14, 1959
Hams, skinned, 14/16 lbs. (Av.)
wrapped40½
Hams, skinned, 14/16 lbs.,
ready-to-eat, wrapped42
Hams, skinned, 16/18 lbs.,
wrapped39½
Hams, skinned, 16/18 lbs.,
ready-to-eat, wrapped41
Bacon, fancy, de-rind,
8/10 lbs., wrapped32
Bacon, fancy sq. cut, seed-
less, 10/12 lbs., wrapped29
Bacon, No. 1, sliced 1-lb heat
seal, self-service pkg.43

SPICES

(Basis Chicago, original barrels, bags, bales)
Whole Ground
kernel for saus.
All-spice, prime86 96
Resifted99 1.01
Chili pepper55
Chili powder55
Cloves, Zanzibar58 63
Ginger, Jam., unbl.48 54
Mace, fancy Banda3.50 3.90
West Indies3.40
East Indies3.05
Mustard flour, fancy43
No. 138
West Indies nutmeg1.95
Paprika, Amer. No. 155
Paprika, Spanish90
Cayenne pepper63
Pepper:
Red, No. 158
White64 69
Black49 53

SAUSAGE CASINGS

(Lcl prices quoted to manu-
facturers of sausage)
Beef rounds: (Per set)
Clear, 29/35 mm.1.15@1.25
Clear, 35/38 mm.1.30
Clear, 35/40 mm.1.05
Clear, 38/40 mm.1.10@1.25
Clear 44 mm./up1.85@2.00
Not clear, 40 mm./dn.75 @80
Not clear, 40 mm./up.85 @90
Beef weasands: (Each)
No. 1, 24 in./up13 @15
No. 1, 22 in./up10 @13
Beef middles: (Per set)
Ex. wide, 2½ in./up3.60@3.25
Spec. wide, 2½-2½ in.2.45@2.60
Spec. med. 1½-2½ in.1.75@2.00
Narrow, 1½ in./dn.1.15@1.30
Beef bung caps: (Each)
Clear, 5 in./up30 @34
Clear, 4½-5 inch22 @27
Clear, 4-4½ inch15 @17
Clear, 3½-4 inch12 @15
Beef bladders, salted: (Each)
Sow, 34 inch cut62@64
Export, 34 in. cut53@57
Large prime, 34 in.42@45
Med. prime, 34 in.29@32
Small prime16@22
Middles, cap off65@70
Hog skips7@10
Hog runners, green20@25

Sheep casings: (Per bank)
26/28 mm.5.35@5.45
24/26 mm.5.25@5.35
22/24 mm.4.00@4.25
20/22 mm.3.65@3.75
18/20 mm.2.70@2.80
16/18 mm.1.35@1.50

CURING MATERIALS

Nitrite of soda, in 400-lb. Cwt.
bbis., del. or f.o.b. Chgo \$11.98
Pure refined gran.
nitrate of soda5.65
Pure refined powdered nitrate
of soda8.65
Salt, paper sacked, f.o.b.
Chgo. gran. carlots, ton.30.50
Rock salt in 100-lb.
bags, f.o.b. whse., Chgo.28.50
Sugar:
Raw, 96 basis, f.o.b. N.Y.6.55
Refined standard cane
gran., deliv'd Chgo9.40
Packers curing sugar, 100-
lb. bags, f.o.b. Reserve,
La., less 2%8.85
Dextrose, regular:
Ceresole, (carlots, cwt.)7.61
Ex-warehouse, Chicago7.76

SEEDS AND HERBS

(ccl. lb.) Whole Ground
Caraway seed26 31
Cominos seed51 56
Mustard seed
fancy23
yellow Amer.17
Oregano40 49
Coriander,
Morocco No. 120 24
Marjoram, French54 63
Sage, Dalmatian,

FRESH MEATS... Chicago and outside

CHICAGO

Oct. 13, 1959

CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Prime, 700/800	none qtd.
Choice, 500/600	43
Choice, 600/700	42½ @ 43
Choice, 700/800	42½ @ 43½
Good, 500/600	41
Good, 600/700	40 @ 41
Bull	35
Commercial cow	30¼ @ 30½
Canner-cutter cow	30 @ 30¼

PRIMAL BEEF CUTS

Prime:	(Lb.)
Rounds, all wts.	55
Tr. loins, 50/70 (cl)	86 @ 94
Sq. chux, 70/90	39½ @ 40
Arm chux, 80/110	37½ @ 38
Ribs, 25/35 (cl)	58 @ 62
Briskets (cl)	29 @ 30
Navel, No. 1	12 @ 12½
Flanks, rough No. 1	15½
Choice:	
Hindqtrs, 5/800	52½
Foreqtrs, 5/800	35½
Rounds, 70/90 lbs.	52½
Tr. loins, 50/70	70 @ 81
Sq. chux, 70/90	39½ @ 40
Arm chux, 80/110	37½ @ 38
Ribs, 25/30 (cl)	53 @ 55
Ribs, 30/35 (cl)	51 @ 53
Briskets (cl)	29 @ 30
Navel, No. 1	12 @ 12½
Flanks, rough No. 1	15½
Good, (all wts.):	
Rounds	50 @ 52
Sq. chucks	39 @ 40
Briskets	28 @ 29
Ribs	50 @ 52
Loins	61 @ 64

COW, BULL TENDERLOINS

C&C grade, fresh	Job lots
Cow, 3 lbs./down	95 @ 1.00
Cow, 3/5 lbs.	1.10 @ 1.15
Cow, 4/5 lbs.	1.25 @ 1.30
Cow, 5 lbs./up	1.30 @ 1.35
Bull, 5 lbs./up	1.30 @ 1.35

CARCASS LAMB

(cl prices, cwt.)	
Prime, 30/45	43.00 @ 44.00
Prime, 45/55	43.00 @ 44.00
Prime, 55/65	42.00 @ 44.00
Choice, 30/45	43.00 @ 44.00
Choice, 45/55	43.00 @ 44.00
Choice, 55/65	42.00 @ 44.00
Good, all wts.	37.00 @ 42.00

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Oct. 13	Oct. 13	Oct. 13
STEER:			
Choice, 5-600 lbs.	\$43.50 @ 46.00	\$45.00 @ 47.00	\$47.00 @ 48.00
Choice, 6-700 lbs.	42.00 @ 44.00	43.00 @ 45.00	45.50 @ 47.50
Good, 5-600 lbs.	41.00 @ 43.00	43.00 @ 44.00	44.50 @ 46.00
Good, 6-700 lbs.	40.00 @ 41.00	41.00 @ 43.00	44.00 @ 45.50
Stand., 3-600 lbs.	39.00 @ 42.00	41.00 @ 42.00	40.00 @ 42.00
COW:			
Commercial, all wts.	33.00 @ 36.00	34.00 @ 36.00	36.00 @ 38.00
Utility, all wts.	32.00 @ 35.00	31.00 @ 33.00	34.00 @ 36.00
Canner-cutter	27.00 @ 32.00	27.00 @ 31.00	30.00 @ 34.00
Bull, util. & com'l.	41.00 @ 43.00	40.00 @ 42.00	42.00 @ 44.00
FRESH CALF: (Skin-off)	(Skin-off)	(Skin-off)	(Skin-off)
Choice, 200 lbs./down	52.00 @ 55.00	None quoted	46.00 @ 50.00
Good, 200 lbs./down	51.00 @ 53.00	48.00 @ 50.00	44.00 @ 48.00
LAMB (Carcass):			
Prime, 45-55 lbs.	43.00 @ 45.00	None quoted	41.00 @ 42.00
Prime, 55-65 lbs.	41.00 @ 43.00	None quoted	None quoted
Choice, 45-55 lbs.	43.00 @ 45.00	40.00 @ 42.00	40.00 @ 42.00
Choice, 55-65 lbs.	41.00 @ 43.00	39.00 @ 41.00	None quoted
Good, all wts.	38.00 @ 43.00	38.00 @ 42.00	38.00 @ 40.00
FRESH PORK (Carcass): (Packer style)	(Shipper style)	(Shipper style)	(Shipper style)
120-180 lbs., U.S. No. 1-3	None quoted	None quoted	23.50 @ 25.00
LOINS:			
8-10 lbs.	47.00 @ 51.00	45.00 @ 48.00	45.00 @ 47.50
10-12 lbs.	47.00 @ 51.00	46.00 @ 50.00	45.00 @ 47.50
12-16 lbs.	47.00 @ 51.00	44.00 @ 48.00	45.00 @ 47.50
PICNICS: (Smoked)	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	29.00 @ 33.00	31.00 @ 35.00	30.00 @ 34.00
HAMS:			
12-16 lbs.	40.00 @ 49.00	46.00 @ 50.00	46.00 @ 48.00
16-18 lbs.	40.00 @ 48.00	43.00 @ 46.00	45.00 @ 40.00

NEW YORK

Oct. 13, 1959

CARCASS BEEF AND CUTS

Steer:	(non-locally dr., lb.)
Prime carc., 6/700	none qtd.
Prime carc., 7/800	47½ @ 50
Choice carc., 6/700	44½ @ 47
Choice carc., 7/800	44 @ 45½
Good carc., 5/600	43 @ 45
Good carc., 6/700	43 @ 45
Hinds, pr., 6/700	58 @ 63
Hinds, ch., 7/800	53 @ 58
Hinds, gd., 6/700	52½ @ 57
Hinds, gd., 7/800	52 @ 56
Prime steer:	(locally dressed, lb.)
Rounds, diamond	57 @ 64
Hindqtrs. 700/800	58 @ 63
Hindqtrs. 800/900	57 @ 62
Rounds, flank off, cut	53½ @ 59
across	54½ @ 60
bone, flank off	80 @ 1.02
Short loins, untrim.	1.06 @ 1.22
Flanks	16 @ 20
Ribs (7 bone cut)	48 @ 58
Armchucks	42 @ 45
Briskets	32 @ 41
Plates	15 @ 20

Choice steer:	
Hindqtrs. 600/700	53 @ 59
Hindqtrs. 700/800	52 @ 57
Hindqtrs. 800/900	51 @ 54
Rounds, flank off,	53 @ 59
cut across	54 @ 60
bone, flank off	80 @ 1.02
Short loins, untrim.	1.06 @ 1.22
Flanks	16 @ 20
Ribs (7 bone cut)	48 @ 58
Armchucks	42 @ 45
Briskets	32 @ 41
Plates	15 @ 20

Choice steer:	
Hindqtrs. 600/700	53 @ 59
Hindqtrs. 700/800	52 @ 57
Hindqtrs. 800/900	51 @ 54
Rounds, flank off,	53 @ 59
cut across	54 @ 60
bone, flank off	80 @ 1.02
Short loins, untrim.	1.06 @ 1.22
Flanks	16 @ 20
Ribs (7 bone cut)	48 @ 58
Armchucks	42 @ 45
Briskets	32 @ 41
Plates	15 @ 20

PHILA. FRESH MEATS

Oct. 13, 1959	(Local, lb.)
STEER CARCASS:	
Choice, 5/700	45½ @ 47
Choice, 7/800	45 @ 46½
Good, 5/800	42 @ 45½
Hinds, ch., 140/170	52 @ 55
Hinds, gd., 140/170	48 @ 52
Rounds, choice	54 @ 56
Rounds, good	52 @ 55
Full loin, choice	52 @ 56
Full loin, good	50 @ 54
Ribs, choice	54 @ 58
Ribs, good	50 @ 55
Armchucks, ch.	39 @ 41
Armchucks, gd.	38 @ 40

STEER CARCASS: (non-local, lb.)	
Choice, 5/700	45½ @ 46½
Choice, 7/800	45 @ 46½
Good, 5/800	42 @ 45½
Hinds, ch., 140/170	53 @ 56
Hinds, gd., 140/170	52 @ 54
Rounds, choice	54 @ 57
Rounds, good	52 @ 55
Full loin, choice	52 @ 55
Full loin, good	50 @ 54
Ribs, choice	54 @ 57
Ribs, good	52 @ 55
Armchucks, ch.	39 @ 41
Armchucks, gd.	38 @ 40

VEAL CARC. LB.: Local	West
Prime, 90/150	52 @ 55
Good, 90/150	48 @ 52
Choice, 50/90	44 @ 48
Good, 90/120	45 @ 50
LAMB CARC. LB.: Local	West
Prime, 30/45	44 @ 46
Prime, 45/55	43 @ 45
Choice, 30/45	44 @ 46
Choice, 45/55	43 @ 45
Good, 30/45	40 @ 43
Good, 45/55	40 @ 43

CHGO. PORK SAUSAGE MATERIAL—FRESH

Pork trimmings:	(Job lots)
40% lean, barrels	11 @ 11½
50% lean, barrels	13
80% lean, barrels	33½ @ 34
95% lean, barrels	40
Pork, head meat	27
Pork cheek meat,	
barrels	32

FANCY MEATS

(cl prices)	
Veal breads, 6/12 oz.	1.11
12 oz./up	1.31
Beef livers, selected	37
Beef kidneys	21
Oxtails, ¼-lb., frozen	17

CARCASS LAMB

Prime 45/dn.	\$45.00 @ 51.00
Prime 45/55	44.00 @ 50.00
Prime 55/65	44.00 @ 40.00
Choice 45/dn.	43.00 @ 48.00
Choice 45/55	43.00 @ 48.00
Choice 55/65	42.00 @ 47.00
Good 45/dn.	42.00 @ 47.00
Good 45/55	42.00 @ 46.00
Good 55/65	42.00 @ 46.00
(Non-local)	
Prime 45/dn.	45.00 @ 47.00
Prime 45/55	45.00 @ 47.00
Prime 55/65	44.00 @ 46.00
Choice 45/dn.	43.00 @ 47.00
Choice 45/55	43.00 @ 45.00
Choice 55/65	43.00 @ 45.00
Good 45/dn.	42.00 @ 44.00
Good 45/55	41.00 @ 44.00
Good 55/65	41.00 @ 43.00

VEAL—SKIN OFF

(Carcass prices)	(non-local)
Prime 90/120	59.00 @ 64.00
Prime 150/180	58.00 @ 63.00
Choice 90/120	47.00 @ 53.00
Choice 120/150	48.00 @ 53.00
Good 90/down	45.00 @ 48.00
Good 90/150	45.00 @ 48.00
Stand. 90/down	43.00 @ 46.00
Stand. 90/150	42.00 @ 45.00
Calf, 200/dn. ch.	45.00 @ 48.00
Calf, 200/dn. gd.	41.00 @ 45.00
Calf, 200/dn. std.	39.00 @ 43.00

PHILA., N. Y. Fresh Pork

PHILADELPHIA:	(cl. lb.)
Reg., loins, 8/12	47 @ 51
Reg., loins, 12/16	46 @ 50
Boston Butts, 4/8	32 @ 34
Spareribs, 3/down	36 @ 40
Spareribs, 3/5	30 @ 32
Skinned hams, 10/12	38 @ 40
Skinned hams, 12/14	36 @ 38
Picnics, S.S. 4/6	26 @ 28
Picnics, S.S. 6/8	25 @ 27
Bellies, 10/12	17 @ 19
Hog sides, 140/170	21½ @ 23
NEW YORK: (Box lots, lb.)	
Loins, 8/12 lbs.	45 @ 51
Loins, 12/16 lbs.	44 @ 50
Hams, sknd., 12/16	38 @ 45
Boston butts 4/8	33 @ 39
Regular picnics, 4/8	26 @ 32
Spareribs, 3/down	38 @ 46

CHGO. FRESH PORK AND PORK PRODUCTS

Oct. 13, 1959	
Hams, skinned 10/12	37 @ 37½
Hams, skinned, 12/14	35
Hams, skinned, 14/16	33½ @ 34
Picnics, 4/6 lbs.	23½
Picnics, 6/8 lbs.	23
Pork loins, boneless	57 @ 58
Shoulders, 16/dn., lose	27½
(Job lots, lb.)	
Pork livers	11 @ 13
Tenderloins, fresh, 10's	70 @ 75
Neck bones, bbls.	8 @ 8½
Ears, 30's	10
Feet, s.c., bbls.	8 @ 9

OMAHA, DENVER MEATS

(Carcass carlots, cwt.)	
Omaha, Oct. 14, 1959	
Choice steer, 6/700	\$42.00 @ 42.50
Choice steer, 7/800	41.75
Choice steer, 8/900	40.00 @ 41.50
Good steer, 6/800	39.50 @ 40.50
Good heifer, 5/700	38.50 @ 39.00
Omaha, Oct. 14, 1959	
Choice steer, 6/700	41.50 @ 42.00
Choice steer, 7/800	41.00 @ 41.50
Choice steer, 8/900	40.00 @ 40.50
Good steer, 6/800	39.50 @ 40.00
Choice heifer, 5/700	39.50

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlott basis, Chicago price zone, Oct. 14, 1959)

SKINNED HAMS		BELLIES	
F.F.A. or fresh	Frozen	F.F.A. or fresh	Frozen
36 1/2	10/12	36 1/2	17 1/2
36 1/2	12/14	36 1/2	17 1/2
36 1/2	14/16	36 1/2	17 1/2
36 1/2	16/18	36 1/2	17 1/2
36 1/2	18/20	36 1/2	17 1/2
36 1/2	20/22	36 1/2	17 1/2
36 1/2	22/24	36 1/2	17 1/2
36 1/2	24/26	36 1/2	17 1/2
36 1/2	26/28	36 1/2	17 1/2
36 1/2	28/30	36 1/2	17 1/2
36 1/2	25/up, 2s in	36 1/2	17 1/2

PICNICS

F.F.A. or fresh	Frozen
22 1/2	4/6
22 1/2	6/8
22 1/2	8/10
22 1/2	10/12
22 1/2	12/14
22 1/2	8/up, 2s in

FRESH PORK CUTS

Job Lot	Loins, 12/dn	Car Lot
43 1/2 @ 43	Loins, 12/16	40 1/2 @ 40
38 1/2 @ 39	Loins, 16/20	37 1/2 @ 38
31 1/2 @ 31	Loins, 20/up	31 @ 32
30 1/2 @ 31	Butts, 4/8	28 1/2 @ 29
30	Butts, 8/12	28 1/2 @ 29
30	Butts, 8/up	28 1/2 @ 29
34 @ 35	Ribs, 3/dn	31 1/2 @ 32
29 @ 30	Ribs, 3/5	28 1/2 @ 29
28	Ribs, 5/up	17 1/2 @ 18

LARD FUTURES PRICES

(Drum contract basis)

FRIDAY, OCT. 9, 1959

Open	High	Low	Close
Oct. 8.15	8.20	8.20	8.20b
Nov. 8.15	8.20	8.15	8.20b
Dec. 8.00 @ 82	8.22	8.77	8.80
Jan. 8.82	8.82	8.77	8.80b
Mar. 8.90	8.90	8.82	8.82a
May 9.00	9.00	9.00	9.00

Sales: 560,000 lbs.

Open interest at close, Thurs., Oct. 8: Oct., 56; Nov., 242; Dec., 206; Jan., 64; and Mar., 61 lots.

MONDAY, OCT. 12, 1959

Oct. 8.27	8.32	8.22	8.22a
Nov. 8.22	8.25	8.22	8.25
Dec. 8.85	8.90	8.80	8.82
Jan. 8.82	8.82	8.77	8.85a
Mar. 8.90	8.90	8.80	8.95
May 9.00	9.00	9.00	9.02b

Sales: 1,440,000 lbs.

Open interest at close, Fri., Oct. 9: Oct., 56; Nov., 240; Dec., 204; Jan., 61; Mar., 64; and May, 2 lots.

TUESDAY, OCT. 13, 1959

Oct. 8.15	8.15	8.10	8.10
Nov. 8.20	8.20	8.20	8.20
Dec. 8.80	8.87	8.80	8.82
Jan. 8.85	8.85	8.85	8.85
Mar. 8.90	8.90	8.87	8.87

Sales: 560,000 lbs.

Open interest at close, Mon., Oct. 12: Oct., 56; Nov., 241; Dec., 208; Jan., 61; Mar., 83; and May, 2 lots.

WEDNESDAY, OCT. 14, 1959

Oct. 8.05	8.10	8.05	8.10b
Nov. 8.15	8.20	8.15	8.20
Dec. 8.82	8.95	8.82	8.95
Jan. 8.90	8.90	8.87	8.90
Mar. 8.95	9.05	8.95	9.02
May 9.00	9.00	9.00	9.02b

Sales: 1,480,000 lbs.

Open interest at close, Tues., Oct. 13: Oct., 45; Nov., 241; Dec., 207; Jan., 62; Mar., 85; and May, 2 lots.

THURSDAY, OCT. 15, 1959

Oct. 8.15	8.32	8.15	8.30b
Nov. 8.25	8.40	8.25	8.35
Dec. 8.97	9.15	8.97	9.10
Jan. 9.00	9.07	8.90	9.07a
Mar. 9.10	9.15	9.10	9.10b
May 9.15	9.15	9.15	9.15b

Sales: 2,800,000 lbs.

Open interest at close, Wed., Oct. 14: Oct., 36; Nov., 242; Dec., 207; Jan., 65; Mar., 85; and May, 2 lots.

LARD FUTURES PRICES

(Loose contract basis)

FRIDAY, OCT. 9, 1959

Open	High	Low	Close
Oct. 7.45	7.45	7.45	7.40b-45a
Nov. 7.45	7.45	7.45	7.40b-50a
Dec. 7.45	7.45	7.45	7.40b-50a
Jan. 7.45	7.45	7.45	7.40b-50a
Mar. 7.45	7.45	7.45	7.40b-50a

Sales: 120,000 lbs.

Open interest at close, Thurs., Oct. 8: Oct., 38; Dec., 83; and Jan. and Mar., no lots.

MONDAY, OCT. 12, 1959

Oct. 7.45	7.45	7.40a	7.35b-40a
Nov. 7.45	7.45	7.40a	7.35b-40a
Dec. 7.45	7.45	7.40a	7.35b-40a
Jan. 7.45	7.45	7.40a	7.35b-40a
Mar. 7.45	7.45	7.40a	7.35b-40a

Sales: 60,000 lbs.

Open interest at close, Fri., Oct. 9: Oct., 37; Dec., 83; and Jan. and Mar., no lots.

TUESDAY, OCT. 13, 1959

Oct. 7.40	7.40	7.40	7.40b-45a
Nov. 7.45	7.45	7.35	7.32b-40a
Dec. 7.45	7.45	7.35	7.32b-40a
Jan. 7.45	7.45	7.35	7.32b-40a
Mar. 7.45	7.45	7.35	7.32b-40a

Sales: 360,000 lbs.

Open interest at close, Mon., Oct. 12: Oct., 37; Dec., 83; and Jan. and Mar., no lots.

WEDNESDAY, OCT. 14, 1959

Oct. 7.45	7.45	7.45	7.45b-52a
Nov. 7.45	7.45	7.40	7.40b-56a
Dec. 7.45	7.45	7.40	7.40b-56a
Jan. 7.45	7.45	7.40	7.40b-56a
Mar. 7.45	7.45	7.40	7.40b-56a

Sales: 300,000 lbs.

Open interest at close, Tues., Oct. 13: Oct., 35; Dec., 82; and Jan. and Mar., no lots.

THURSDAY, OCT. 15, 1959

Oct. 7.50	7.65	7.50	7.62b-75a
Nov. 7.62	7.75	7.42	7.50b-60a
Dec. 7.62	7.75	7.42	7.50b-60a
Jan. 7.62	7.75	7.42	7.50b-60a
Mar. 7.62	7.75	7.42	7.50b-60a

Sales: 540,000 lbs.

Open interest at close, Wed., Oct. 14: Oct., 34; Dec., 81; and Jan. and Mar., no lots.

CUT IN HOG PRICES HELPS RAISE MARGINS

(Chicago costs, credits and realizations for Monday and Tuesday)

Live hog prices, declining to their lowest levels of the year, accounted for the decided advances in cut-out margins this week. Meanwhile, pork prices more than held their own. The trend in margins, working more unevenly than usual, resulted in mediumweight porkers returning the best margins of the three classes. Only Only heavies lingered on the negative side.

	-180-220 lbs.— Value	-220-240 lbs.— Value	-240-270 lbs.— Value
Lean cuts	\$10.31	\$10.31	\$9.77
Fat cuts, lard	3.22	4.65	3.42
Ribs, trimmings, etc.	1.54	2.23	1.26
Cost of hogs	12.86	12.07	12.90
Condemnation loss	.06	.06	.06
Handling and overhead	2.20	2.00	1.80
TOTAL COST	15.12	15.13	14.76
Cutting margin	+.47	+.66	+.31
Margin last week	+.05	+.07	-.38

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles Oct. 13	San Francisco Oct. 13	No. Portland Oct. 13
1-lb. cartons	13.00@15.00	15.00@16.00	13.00@15.00
50-lb. cartons & cans	12.50@13.50	13.00@15.00	None quoted
Tierces	11.25@13.00	12.50@14.50	10.00@13.00

PACKERS' WHOLESALE

LARD PRICES

Tuesday, Oct. 13, 1959

Refined lard, drums, f.o.b. Chicago	\$11.37 1/2
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	11.87 1/2
Kettle rendered, 50-lb. tins, f.o.b. Chicago	12.87 1/2
Leaf, kettle rendered, drums, f.o.b. Chicago	12.37 1/2
Lard flakes	13.37 1/2
Neutral drums, f.o.b. Chicago	13.37 1/2
Standard shortening, N. & S. (del.)	18.25
Hydrogenated shortening, North & South, drums	18.50

WEEK'S LARD PRICES

	P.S. or D.R.	Dry rend.	Ref. in 50-lb. tins
Oct. 9	8.20n	7.75	10.25n
Oct. 12	8.20n	7.75	10.25n
Oct. 13	8.10n	7.75	10.25n
Oct. 14	8.10n	7.75	10.25n
Oct. 15	8.30n	7.75	10.25n

Note: add 1/2¢ to all prices ending in 2 or 7.
n-nominal, a-asked, b-bid

HOG-CORN

RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Oct. 10, 1959 was 10.8, the U. S. Department of Agriculture has reported. This ratio compared with the 11.5 ratio for the preceding week and 15.4 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.200, \$1.163 and \$1.273 per bu. during the three periods, respectively.

VEGETABLE OILS

Wednesday Oct. 14, 1959

Crude cottonseed oil, f.o.b. Valley	9 1/2b @ 9 1/2a
Southeast	9 1/2n
Texas	9 1/2
Corn oil in tanks, f.o.b. mills	11 1/2b
Soybean oil, f.o.b. Decatur	8 1/2
Coconut oil, f.o.b. Pacific Coast	18 1/2 @ 19n
Peanut oil, f.o.b. mills	11 1/2n
Cottonseed foots:	
Midwest, West Coast	1 1/2 @ 1 1/2
East	1 1/2 @ 1 1/2
Soybean foots, midwest	1 1/2 @ 2 1/2

OLEOMARGARINE

Wednesday Oct. 14, 1959

White domestic vegetable, 30-lb. cartons	24
Yellow quarters, 30-lb. cartons	26
Milk churned pastry, 75-lb. lots, 30's	23 1/2
Water churned pastry, 75-lb. lots, 30's	22 1/2
Bakers', steel drums, ton lots	17 1/2

OLEO OILS

Wednesday Oct. 14, 1959

Prime oleo stearine, bags or slack barrels	10 1/2
Extra oleo oil (drums)	14 1/2 @ 15 1/2
Prime oleo oil (drums)	14 1/2 @ 15 1/2
n-nominal, a-asked, b-bid.	

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:

Oct. 9-Oct., 12.00b-04a; Dec., 11.65b-09a; Mar., 11.89b-11.88b-09a; July, 11.88b-09a; Sept., 11.75b-78a; and Oct., 11.57b-60a.
Oct. 12-Oct., 11.93b-05a; Dec., 11.80n; Mar., 11.82b-05a; May, 11.82b-05a; July, 11.81b-05a; Sept., 11.70b-73a; and Oct., 11.50b-55a.
Oct. 13-Oct., 11.80b-06a; Dec., 11.81b-08a; Mar., 11.81b-08a; May, 11.83b-04a; July, 11.82b-05a; Sept., 11.67b-73a; and Oct., 11.50b-58a.
Oct. 14-Oct., 11.70b-75a; Dec., 11.79n; Mar., 11.80b-08a; May, 11.81n; July, 11.81n; Sept., 11.67b-70a; and Oct., 11.50b-60a.
Oct. 15-Oct., 11.60b-08a; Dec., 11.76b-09a; Mar., 11.78b-09a; May, 11.80n; July, 11.82n; Sept., 11.65b-72a; and Oct., 11.50b-57a.

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grease, all hog, at 6c, c.a.f. Chicago, with inquiries for more of the same reported. The edible tallow market was steady. Some light trading took at 7 $\frac{3}{4}$ c, f.o.b. River. Better inquiry at 7 $\frac{3}{4}$ c, c.a.f. Chicago, was reported, but 8c was asked.

At midweek, trading picked up to some extent, with fair movement on bleachable fancy tallow reported at 6c, c.a.f. Chicago. Further inquiry at that level was indicated. Additional trading in B-white grease and special tallow was noted at 5c, and on choice white grease, all hog, at 6c, c.a.f. Chicago. Some movement also took place at 6 $\frac{3}{4}$ c, c.a.f. East. Yellow grease sold early Wednesday at 4 $\frac{3}{4}$ c, c.a.f. Chicago.

TALLOW: Wednesday's quotations: edible tallow, 7 $\frac{3}{4}$ c, f.o.b. River and 7 $\frac{3}{4}$ c, Chicago, basis; original fancy tallow, 6 $\frac{1}{4}$ @6 $\frac{3}{4}$ c; bleachable fancy tallow, 6c; prime tallow, 5 $\frac{5}{8}$ @5 $\frac{3}{4}$ c; special tallow, 5c; No. 1 tallow, 4 $\frac{3}{4}$ c; and No. 2 tallow, 4c.

GREASES: Wednesday's quotations: choice white grease, all hog, 6c; B-white grease, 5c; yellow grease, 4 $\frac{3}{4}$ c and house grease, 4 $\frac{3}{8}$ @4 $\frac{1}{2}$ c, all c.a.f. Chicago.

EASTERN BY-PRODUCTS

New York, Oct. 14, 1959

Dried blood was quoted today at \$4.25 per unit of ammonia. Low test wet rendered tankage was listed at \$4.50 per unit of ammonia and dry rendered tankage was priced at \$1.10 per protein unit.

Dutch Re-export of U.S. Hides To Soviet Bloc Up This Year

Transit trade of United States hides and skins (chiefly bovine) through the Netherlands to the Soviet bloc totaled 7,300,000 lbs. in 1958, compared with 14,100,000 lbs. in 1957. In the first half of 1959, volume of the trade was sharply above the total for the previous year. The increase reflected a reduction in stocks, as U. S. exports to the Netherlands this year have been substantially below a year ago.

Re-exports of Argentine hides by the Netherlands totaled 48,100,000 lbs. in 1958, compared with 27,700,000 lbs. in 1957. During the first half of 1959, volume was 15,500,000 lbs.

Re-exports of Argentine hides and skins went mainly to Hungary and Rumania, while the principal destinations for those from the U.S. were the U.S.S.R. and East Germany. In addition to the transit trade through the Netherlands, considerable quantities of Argentine hides were shipped directly to the Soviet bloc of countries.

CHICAGO HIDES

Wednesday Oct. 14, 1959

PACKER HIDES: A weak undertone prevailed in the market at the close of last week, as buying interest slackened. Price declines of 1c to 2c were registered and volume was estimated at about 100,000 pieces. Late Thursday, 2,300 light native steers sold lower at 24c, for River production stock. Also, a car of River heavy native cows sold 1c lower at 21c.

The hide market was inactive on Monday, which is normal, and some trade members were observing a holiday. Also, the New York Hide Exchange was closed in observance of Columbus Day, which also tended to restrict trade activity.

Very late Tuesday, a good trade took place, with most selections selling lower. Volume was estimated at 50,000 pieces. Heavy native steers sold at 19c, River points, with short freight material at 19 $\frac{1}{2}$ c, down $\frac{1}{2}$ c. Butt-branded steers and Colorados sold $\frac{1}{2}$ c lower at 17c and 16c, respectively. Heavy native cows sold steady at 21c, points considered. Light native cows were weak, with sales at 23 $\frac{1}{2}$ c and 24c, Northern and River points, respectively.

At midweek, about 10,000 Northern and River branded cows sold down to 18 $\frac{1}{2}$ c, with a few additional cars of other selections at Tuesday's reduced prices. Native bulls were inactive, and slightly easier.

SMALL PACKER AND COUNTRY HIDES: Midwestern small packer hides were weaker this week, as increased offerings failed to attract buyers to any great extent. The 50/52-lb. averages were available at 19@20c, with a few odd lots slightly less. The 60/62's were generally held at 16@17c. Country hides also weakened, with 50/52-lb. locker-butcherers pegged at 17@18c, and in a few instances, sold for slightly less. Renderer, 50/52's were quoted at 16@17c, f.o.b. shipping points, and No. 3's, same weights ranged from 13@14c.

CALFSKINS AND KIPSKINS: Late last week, a moderate trade took place in Northern light and heavy calfskins of big packer production. Lights moved at 65c, and heavies at 55c, by one producer. Another big producer sold kipskins at 50c, for River production and some overweights went at 45c. Some recent trading on St. Louis kip was noted at 51c. Big packer regular slunks were nominal at 2.50. Small packer allweight calf was easy and available at 47@50c, and the allweight kip was soft at 40@43c nominal. Country allweight calf was listed at 30@34c, and

allweight kip at 25@27c nominal.

SHEEPSKINS: An easy undertone prevailed in shearlings, as No. 1's moved from 2.00@2.25, on Northern-River production. No. 2's were about steady at 1.00@1.25 and No. 3's ranged from .60@.75. Some light trading on River fall clips was reported at 2.50@2.75. Southwesterns ranged from 3.00@3.25. Some inquiry was heard on Southwestern No. 1 shearlings at 2.50, with some held 25c higher. Last week, some trading took place on Midwestern lamb pelts at 2.65@2.80, quality considered. Western slope kinds were held at 2.75. Full wool dry pelts were nominal at .21, f.o.b. Chicago, due to lack of activity. Pickled skins were steady, with lambs at 15.00 and sheep were held at 17.00. Some buyers' ideas on pickled sheepskins were 75c less.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		
	Wednesday, Oct. 14, 1959	Cor. date, 1958
Lgt. native steers ...	24n	17n
Hvy. nat. steers ...	19 @ 19½	12½ @ 13
Ex. lgt. nat. steers ...	26½n	19½n
Butt-brand. steers ...	17	10½
Colorado steers ...	16	9½
Hvy. Texas steers ...	17n	10n
Light Texas steers ...	22n	14n
Ex. lgt. Texas steers ...	24½n	17½n
Heavy native cows ...	21	13½ @ 14n
Light nat. cows ...	23½ @ 24n	15½ @ 18½n
Branded cows ...	18½ @ 19	12½ @ 13½n
Native bulls ...	15 @ 15½n	7½ @ 8½n
Branded bulls ...	14 @ 14½n	6½ @ 7½n
Calfskins:		
Northern, 10/15 lbs.	55n	52½n
10 lbs./down	65n	57½n
Kips, Northern native, 15/25 lbs.	50n	40n

SMALL PACKER HIDES

STEERS AND COWS:

60 lbs. and over	.16 @ 17n	11 @ 11 $\frac{1}{2}$ n
50 lbs.	.19 @ 20n	13n

SMALL PACKER SKINS

Calfskins, all wts.	.47 @ 50n	40 @ 45n
Kipskins, all wts.	.40 @ 43n	29 @ 30n

SHEEPSKINS

Packer shearlings:			
No. 1	2.00@2.25	1.00@2.00	
No. 2	1.00@1.25	50@57 $\frac{1}{2}$ n	
Dry Pelts	21n	17 @ 18n	
Horsehides untrim.	12.25@12.50n	7.00@7.50	
Horsehides, trim.	12.00@12.25n	6.50@7.00	

N. Y. HIDE FUTURES

Friday, Oct. 9, 1959

	Open	High	Low	Close
Oct. ...	23.86b	23.92	23.52	23.75
Jan. ...	21.30	21.41	21.10	21.35b-40a
Apr. ...	19.10b	19.65	19.35	19.65b-75a
July ...	18.65b	19.00	18.90	19.15b-30a
Oct. ...	18.75	19.60b-19.15a

Sales: 115 lots.

Monday, Oct. 12, 1959

Columbus Day
No trading in hide futures

Tuesday, Oct. 13, 1959

	Open	High	Low	Close
Oct. ...	23.30b	23.55	23.20	23.55
Jan. ...	21.39	21.39	21.00	21.20
Apr. ...	19.25b	19.50	19.30	19.38b-45a
July ...	18.75b	18.85b-90a
Oct. ...	18.75	18.40b-70a

Sales: 107 lots.

Wednesday, Oct. 14, 1959

	Open	High	Low	Close
Oct. ...	23.33	23.55	23.10	23.32-30
Jan. ...	21.05b	21.57	21.15	21.21b-22a
Apr. ...	19.20b	19.72	19.70	19.45b-60a
July ...	18.70b	18.85b-19.05a
Oct. ...	18.25b	18.45b-85a

Sales: 103 lots.

Thursday, Oct. 15, 1959

	Open	High	Low	Close
Oct. ...	23.10b	23.10	21.30	21.20
Jan. ...	21.05	21.10	20.50	20.60
Apr. ...	19.25	19.35	19.18	19.25
July ...	18.85	18.85	18.70	18.70
Oct. ...	18.25b	18.35	18.35	18.10b-40a

Sales: 145 lots.

LIVESTOCK MARKETS...Weekly Review

Sheepmen Vote Overwhelmingly In Favor Of Check-Offs; Defeat Farm Bureau Federation

Almost 70 per cent of the nation's wool producers taking part in a national referendum voted to continue the program of using a portion of their price supports to promote wool and lamb. They own 81 per cent of the sheep covered by the referendum.

It was announced that the 102,000 wool growers who voted, overwhelmingly favored continuation of the plan by which a portion of their government price support payments would be deducted and turned over to the American Sheep Producers Council for promotion.

Final decision on whether the government will continue the 1c per lb "checkoff" rests with Agriculture Secretary Benson, who conducted the month-long referendum for his own guidance. But the heavy vote in favor of the check-off makes it practically certain that the program will continue through 1961.

The outcome was a sharp setback for the American Farm Bureau Federation, which conducted a vigorous campaign against the check-off. The wool check-off was supported by the National Wool Growers Association, the National Grange and the Farmers Union.

Under the check-off program, the government automatically deducts 1c a lb. from the wool subsidy paid to farmers to make up the difference between market prices and a federal "incentive" price. The deductions, totaling more than \$12,000,000 since 1955, will be turned over to the ASPC for promotion of lamb and wool.

Close 800-Year-Old London Livestock Mart; Chartered By King Henry II Between 1154-1189

"Progress" recently closed one of London's nearest (and perhaps oldest) livestock markets—at Barnet, Hertfordshire, 12 miles from the center of the city, thus severing an 800-year-old link with the past, an account in a British meat trade journal stated.

"Only a few 'mourners'—butchers and farmers whose fathers and grandfathers bought and sold their livestock, and handed the tradition to their sons, were there amongst the empty, weed-infested cattle, sheep and pig pens," when it closed, the story added.

The market was chartered by King Henry II during his reign from 1154 to 1189. The reason given for the closing was "lack of support." Farmers have been shipping by faster means of transport, elsewhere.

F. I. LIVESTOCK SLAUGHTER CLASSIFIED

Classification of livestock slaughtered under federal inspection in August 1959, compared with July 1959 and August 1958, is shown below:

	Number (000 omitted)			Per cent of Total		
	Aug. 1959	July 1959	Aug. 1958	Aug. 1959	July 1959	Aug. 1958
Cattle:						
Steers	797	895	855	55.0	57.5	57.8
Heifers	319	304	253	22.0	19.5	17.1
Cows	310	333	346	21.4	21.4	23.4
Bulls and stags	23	25	25	1.6	1.6	1.7
Totals	1,449	1,557	1,479	100.0	100.0	100.0
Canners, cutters ¹ ..	138	156	155	9.5	10.0	10.5
Hogs:						
Sows	712	778	533	14.3	15.0	11.8
Barrows, gilts	4,246	4,375	3,960	85.3	84.4	87.7
Stags, boars	20	31	23	.4	.6	.5
Totals	4,978	5,184	4,516	100.0	100.0	100.0
Sheep and Lambs:						
Lambs, yearlings ...	950	1,031	884	94.0	93.1	93.0
Sheep	61	76	67	6.0	6.9	7.0
Totals	1,011	1,107	951	100.0	100.0	100.0

¹Based on reports from packers.

²Included in cattle classification.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Oct. 13 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS:					
BARROWS & GILTS:					
U.S. No. 1:					
180-200		\$12.25-13.35			\$12.25-13.25
200-220		13.00-13.35		\$13.25-13.50	13.00-13.25
220-240		13.00-13.35		13.25-13.50	13.00-13.25
U.S. No. 2:					
180-200		12.25-13.25			13.00-13.25
200-220		13.00-13.25			13.00-13.25
220-240		13.00-13.25			13.00-13.25
240-270		12.85-13.00			
U.S. No. 3:					
200-230	\$12.75-13.10	12.75-13.00			
230-240	12.75-13.10	12.75-13.00			12.50-12.75
240-270	12.75-13.10	12.75-13.00			12.50-12.75
U.S. No. 1-2:					
180-200	13.00-13.50	12.25-13.25		13.00-13.50	12.25-13.25
200-220	13.25-13.50	13.00-13.35	\$13.35-13.60	13.25-13.50	13.00-13.25
220-240	13.25-13.50	13.00-13.25	13.35-13.50	13.25-13.50	13.00-13.25
U.S. No. 2-3:					
200-220	12.75-13.25	12.85-13.10	13.00-13.25	13.00-13.25	12.50-12.75
220-240	12.75-13.25	12.85-13.10	13.00-13.25	13.00-13.25	12.50-12.75
240-270	12.75-13.25	12.75-13.00	13.00-13.25	12.75-13.25	12.50-12.75
270-300				12.50-13.00	
U.S. No. 1-2-3:					
180-200	12.75-13.25	12.25-13.10	12.50-13.25	12.25-13.00	11.50-12.75
200-220	13.00-13.35	12.90-13.10	13.10-13.35	13.00-13.35	12.50-12.75
220-240	13.00-13.35	13.00-13.10	13.15-13.35	13.00-13.35	12.50-12.75
240-270	12.75-13.25		13.10-13.25	12.75-13.25	
SOVS:					
U.S. No. 1-2-3:					
180-270	12.25-12.50			12.25-12.75	
270-330	12.00-12.50	12.00-12.50	12.25-12.50	12.25-12.50	11.75-12.00
330-400	10.75-12.50	11.25-12.00	11.25-12.25	11.75-12.50	10.75-11.75
400-550	10.25-11.25	10.25-11.50	10.50-11.50	11.25-12.00	10.00-11.25
SLAUGHTER CATTLE & CALVES:					
STEERS:					
Prime:					
700-900		28.00-28.75		27.50-28.00	
900-1100		28.00-28.75		27.50-28.00	
1100-1300		27.50-29.00		27.50-28.00	
1300-1500		26.75-28.75		27.25-28.00	
Choice:					
700-900	26.75-28.25	26.50-28.00	25.50-27.75	25.50-27.50	25.50-27.00
900-1100	26.50-28.25	26.25-28.00	25.50-27.75	25.50-27.50	25.50-27.00
1100-1300	26.25-28.00	26.00-28.00	25.25-27.75	25.50-27.50	25.50-27.00
1300-1500	26.00-27.50	25.75-27.00	25.00-27.50	25.00-27.50	25.50-26.75
Good:					
700-900	24.00-26.75	25.00-26.25	23.50-26.00	23.25-25.50	24.00-25.50
900-1100	24.00-26.50	24.50-26.25	23.25-26.00	23.25-25.50	24.00-25.50
1100-1300	23.75-26.50	24.25-26.75	23.00-26.00	22.75-23.25	24.00-25.50
Standard, all wts. ..	21.50-24.25	22.50-25.00	19.50-23.50	21.00-23.25	20.00-24.00
Utility, all wts. ..	17.50-22.00	20.50-22.50	16.50-20.00	19.50-21.00	18.00-20.00
HEIFERS:					
Prime:					
800-1000		26.00-27.25			
Choice:					
600-800	26.00-27.50	24.25-26.00	24.50-26.75	24.50-26.00	24.50-25.50
800-1000	25.75-27.50	24.25-26.00	24.50-26.75	24.50-26.00	24.50-25.75
Good:					
500-700	23.25-26.25	23.50-24.50	23.00-24.50	22.50-24.50	23.00-24.50
700-900	23.00-26.00	23.25-24.25	23.00-24.50	22.50-24.50	23.00-24.50
Standard, all wts. ..	20.50-23.25	21.00-23.25	19.00-23.00	21.00-23.00	19.00-23.00
Utility, all wts. ..	17.00-21.00	18.50-21.00	16.00-19.00	19.50-21.00	17.00-19.00
COWS:					
Commercial, all wts. ..	16.50-17.50	16.50-18.00	16.50-18.00	15.50-17.00	15.50-17.00
Utility, all wts. ..	15.00-16.50	14.00-16.50	14.50-16.75	14.75-15.50	14.00-15.50
Canner & cutter, all wts. ..	11.00-15.50	12.00-16.00	12.50-15.00	12.50-14.50	11.50-14.00
BULLS (Yr. Excl.) All Weights:					
Commercial	19.00-20.50	20.00-21.50	17.00-18.50	19.00-21.00	19.00-20.00
Choice	18.00-19.50	18.00-21.00	17.00-18.50	18.50-20.50	19.00-21.00
Cutter	15.00-18.50	17.50-18.50	16.00-18.00	17.00-18.50	18.00-20.50
VEALERS, All Weights:					
Ch. & pr.	28.00-34.00		30.00	27.00	27.00-31.00
Std. & gd.	19.00-29.00	25.00-31.00	22.00-26.00	20.00-26.00	19.00-27.00
CALVES (500 Lbs. Down):					
Choice	24.00-26.00				24.00-25.00
Std. & gd.	17.00-25.00		19.00-23.00		19.00-24.00
SHEEP & LAMBS:					
LAMBS (110 Lbs. Down):					
Prime		21.00-21.25		20.25	21.00
Choice		20.00-21.00		19.25-20.00	20.00-20.50
Good		17.50-20.25		18.50-19.25	19.00-20.00
LAMBS (105 Lbs. Down) (Shorn):					
Choice		19.00		19.00-19.50	19.75-20.00
EWES:					
Ed. & ch. ..	3.00-4.50	3.50-4.50	4.00-5.00	4.00-5.25	4.00-4.50
Cull & Util. ..	2.00-3.50	3.00-4.00	3.00-4.50	3.00-4.50	2.50-4.00

CORN BELT DIRECT TRADING

Des Moines, Oct. 14—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the U. S. Department of Agriculture:

BARROWS & GILTS:			
U.S. No. 1, 200-220	\$12.50@13.50		
U.S. No. 1, 220-240	12.30@13.35		
U.S. No. 2, 200-220	12.35@13.15		
U.S. No. 2, 220-240	12.15@13.10		
U.S. No. 2, 240-270	11.85@12.90		
U.S. No. 3, 200-220	11.85@12.75		
U.S. No. 3, 220-240	11.65@12.75		
U.S. No. 3, 240-270	11.35@12.45		
U.S. No. 3, 270-300	none qtd.		
U.S. No. 2-3, 270-300	none qtd.		
U.S. No. 1-3, 180-200	11.25@12.75		
U.S. No. 1-3, 200-220	12.25@13.00		
U.S. No. 1-3, 220-240	12.05@12.90		
U.S. No. 1-3, 240-270	11.75@12.70		

SOWS:			
U.S. No. 1-3, 270-330	11.10@12.55		
U.S. No. 1-3, 330-400	10.35@12.05		
U.S. No. 1-3, 400-550	8.85@11.00		

Corn Belt hog receipts, as reported by the USDA:

	This week est.	Last week actual	Last year actual
Oct. 8	82,000	64,000	65,000
Oct. 9	80,000	59,000	56,500
Oct. 10	53,500	50,000	37,500
Oct. 12	93,000	106,000	74,000
Oct. 13	82,000	69,000	63,000
Oct. 14	75,000	72,000	70,000

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Tuesday, Oct. 13 were as follows:

Steers, prime	\$27.00@28.25
Steers, choice	25.25@27.25
Steers, good	23.75@25.50
Heifers, choice	24.50@26.00
Heifers, good	22.75@24.50
Cows, util. & com'l.	15.25@17.50
Cows, can. & cut.	12.00@15.00
Bulls, util. & com'l.	18.00@20.50
Bulls, cutter	18.00@19.50

BARROWS & GILTS:			
U.S. No. 1, 180/200	12.75@13.15		
U.S. No. 1, 200/240	13.15@13.25		
U.S. No. 2, 180/200	12.75@13.15		
U.S. No. 2, 200/270	13.10@13.25		
U.S. No. 3, 200/240	13.00@13.10		
U.S. No. 3, 240/270	13.00@13.10		
U.S. No. 1-2, 180/200	12.75@13.15		
U.S. No. 1-2, 200/240	13.10@13.25		
U.S. No. 2-3, 240/300	12.10@13.15		
U.S. No. 1-3, 180/200	12.75@13.15		
U.S. No. 1-3, 200/270	13.10@13.25		

SOWS, U.S. No. 1-3:			
270/330 lbs.	12.25@12.50		
330/400 lbs.	11.50@12.25		
400/550 lbs.	10.50@11.50		

LAMBS:			
Choice	19.75@20.50		
Good	18.50@19.75		

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Oct. 13 were as follows:

CATTLE:			
Steers, choice	\$26.00@27.00		
Steers, good	24.00@26.00		
Heifers, gd. & ch.	23.50@25.65		
Cows, utility	15.00@16.50		
Cows, can. & cut.	12.50@15.00		
Bulls, utility	19.00@20.50		

BARROWS & GILTS:			
U.S. No. 1-2, 180/220	13.50@13.70		
U.S. No. 1-3, 180/220	13.25@13.50		
U.S. No. 2-3, 180/240	12.75@13.25		

SOWS, U.S. No. 1-3:			
265/275 lbs.	12.00@12.25		
350/580 lbs.	9.75@11.00		

LAMBS:			
Choice	20.00@21.00		
Good	18.75@19.50		

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Tuesday, Oct. 13 were as follows:

CATTLE:			
Steers, choice	\$26.00@28.00		
Steers, gd. & ch.	24.00@25.75		
Heifers, gd. & ch.	23.00@26.00		
Cows, util. & com'l.	15.00@16.50		
Cows, can. & cut.	12.50@16.00		
Bulls, util. & com'l.	18.00@21.00		

VEALERS:			
Choice & prime	none qtd.		
Good & choice	29.00@32.50		
Calves, gd. & ch.	24.00@28.50		

BARROWS & GILTS:			
U.S. No. 1, 200/220	13.35@13.50		
U.S. No. 1, 220/240	13.25@13.35		
U.S. No. 3, 200/220	12.75@13.00		
U.S. No. 3, 220/240	12.65@13.00		
U.S. No. 3, 240/270	12.50@12.75		
U.S. No. 3, 270/300	12.25@12.50		
U.S. No. 1-2, 180/200	13.00@13.25		
U.S. No. 1-2, 200/220	13.15@13.35		
U.S. No. 1-2, 220/240	13.15@13.25		
U.S. No. 2-3, 220/240	12.75@13.15		
U.S. No. 2-3, 240/270	12.50@13.00		
U.S. No. 2-3, 270/300	12.25@12.65		
U.S. No. 1-3, 180/200	12.50@13.10		
U.S. No. 1-3, 200/220	13.00@13.15		
U.S. No. 1-3, 220/240	13.00@13.15		
U.S. No. 1-3, 240/270	12.50@13.00		

SOWS, U.S. No. 1-3:			
270/330 lbs.	11.50@12.00		
330/400 lbs.	10.75@11.50		
400/550 lbs.	10.00@11.00		

LAMBS:			
Good & choice	16.50@20.00		
Utility & good	14.00@16.50		

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Tuesday, Oct. 13 were as follows:

CATTLE:			
Steers, ch. & pr.	25.50@28.00		
Steers, good	23.50@25.50		
Heifers, gd. & ch.	23.00@26.00		
Cows, util. & com'l.	14.00@16.50		
Cows, can. & cut.	12.00@14.50		
Bulls, cut. & com'l.	16.00@19.50		

VEALERS:			
Good 7 & choice	25.00@28.00		
Calves, gd. & ch.	21.00@23.00		

BARROWS & GILTS:			
U.S. No. 1, 180/220	none qtd.		
U.S. No. 3, 200/240	13.00@13.10		
U.S. No. 1-2, 180/200	13.00@13.35		
U.S. No. 1-2, 200/220	13.35@13.60		
U.S. No. 1-2, 220/240	13.35@13.50		
U.S. No. 2-3, 200/240	13.00@13.25		
U.S. No. 2-3, 240/300	13.00@13.25		
U.S. No. 1-3, 180/200	12.50@13.25		
U.S. No. 1-3, 200/240	13.00@13.35		
U.S. No. 1-3, 240/270	none qtd.		

SOWS, U.S. No. 1-3:			
180/200 lbs.	none qtd.		
270/330 lbs.	12.25@12.75		
330/400 lbs.	11.75@12.50		
400/550 lbs.	11.00@11.75		

LAMBS:			
Good & choice	19.00@20.00		
Utility & good	none qtd.		

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Oct. 13 were as follows:

CATTLE:			
Steers, gd. & ch.	\$24.00@27.50		
Steers, util. & std.	20.00@24.00		
Heifers, gd. & ch.	24.00@26.00		
Heifers, util. & std.	19.00@23.50		
Cows, utility	14.50@17.00		
Cows, can. & cut.	13.00@15.00		
Bulls, util. & com'l.	18.00@20.00		

VEALERS:			
Choice	32.00		
Good & choice	22.00@32.00		
Calves, gd. & ch.	19.00@23.00		

BARROWS & GILTS:			
U.S. No. 1-3, 140/180	11.00@12.75		
U.S. No. 1-3, 180/240	13.00@13.25		
U.S. No. 2-3, 260/280	12.00@12.75		

SOWS, U.S. No. 2-3:			
400/500 lbs.	9.75		
500/600 lbs.	9.50@9.75		

LAMBS:			
Choice	20.50@21.00		
Good & choice	19.00@20.00		

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended Oct. 10, 1959 (totals compared), as reported by the U. S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	13,001	9,066	42,129	25,326
Baltimore, Philadelphia	7,447	1,731	25,173	4,038
Cincy., Cleve., Detroit, Indpls.	18,500	4,091	143,309	17,998
Chicago Area	19,568	5,972	35,299	6,732
St. Paul-Wis. Areas ²	25,209	22,249	118,514	12,080
St. Louis Area ³	10,489	3,743	80,392	2,942
Sioux City-So. Dakota Area ⁴	20,214	113,506	19,205
Omaha Area ⁵	26,543	130	90,791	14,782
Kansas City	16,654	54,201
Iowa-So. Minnesota ⁶	32,079	9,775	369,989	35,341
Louisville, Evansville, Nashville	5,570	2,064	48,944
Memphis	4,212	756	19,021
Georgia-Florida-Alabama Area ⁷	19,254	1,757	61,366	12,152
St. Joseph, Wichita, Okla. City	9,128	4,422	20,187	16,239
Ft. Worth, Dallas, San Antonio	9,170	248	14,102	26,535
Denver, Ogden, Salt Lake City	16,722	1,016	37,180	32,131
Los Angeles, San Fran. Areas ⁸	7,533	396	19,026	4,644
Portland, Seattle, Spokane	275,853	66,506	1,293,029	229,642
Grand Totals	291,683	90,424	1,139,525	229,639
Totals same week 1958

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended Oct. 3 compared with same week in 1958, as reported to the Provisioner by the Canadian Department of Agriculture:

	GOOD STEERS All wts. 1959	1958	VEAL CALVES Gd. & Ch. 1959	1958	HOGS* Grade B ¹ Dressed 1959	1958	LAMBS Good Handyweights 1959	1958
Toronto	\$25.23	\$23.82	\$34.00	\$30.56	\$24.00	\$26.25	\$20.50	\$21.00
Montreal	25.40	22.00	31.30	29.60	24.05	26.55	19.65	19.55
Winnipeg	24.20	22.25	31.80	28.00	21.20	23.25	18.97	17.64
Calgary	24.40	21.70	34.30	30.35	20.34	22.42	15.85	17.85
Edmonton	24.60	21.25	23.50	23.60	20.50	22.50	16.25	17.60
Lethbridge	24.50	21.50	—	23.00	19.80	22.40	15.75	17.25
Pr. Albert	23.80	20.65	25.00	23.75	20.30	21.50	16.15	16.25
Moose Jaw	23.25	20.80	24.25	24.25	19.15	21.50	—	16.50
Saskatoon	24.25	21.00	27.50	26.00	19.75	21.50	17.00	16.25
Regina	23.10	21.10	23.75	25.25	20.25	21.50	15.50	16.90

*Canadian government quality premium not included.

SOUTHERN LIVESTOCK RECEIPTS

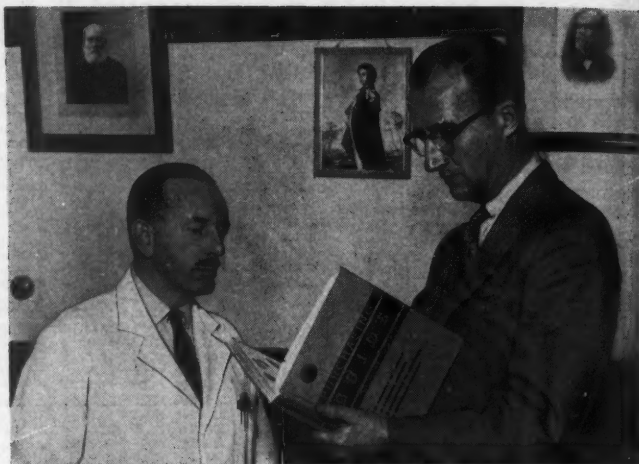
Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga.; Dothan, Ala.; and Jacksonville, Fla., week ended Oct. 10:

	Cattle	Calves	Hogs
Week ended Oct. 10	1,300	15,000	15,000
Week previous (six days)	1,500	14,494	14,494
Corresponding week last year	2,893	16,680	16,680

CANADIAN KILL

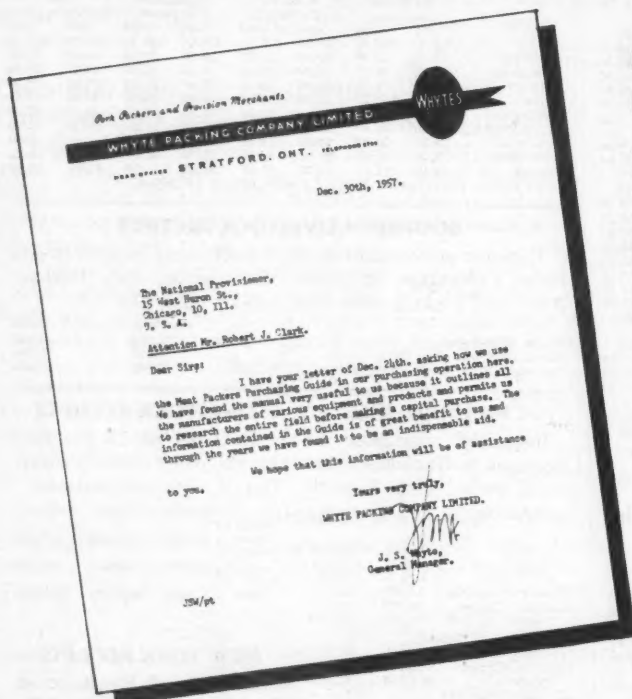
Inspected slaughter of livestock in Canada for the week ended Oct. 3, with comparisons:

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J. S. Whyte (right), president and general manager, and J. H. Galloway, provision manager, Whyte Packing Company, Ltd., Stratford, Ontario. Whyte Packing is a full line packer, slaughtering cattle, hogs and processing smoked meat and sausages as well as canned products. This 100 year old firm distributes through Ontario and into Buffalo, Cleveland, Detroit and New York.

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The Meat Trail...

Major Management Changes Announced by Morrell Firm

W. W. McCALLUM, president of John Morrell & Co., Chicago, has announced major changes, effective this week, in the assignment of management responsibilities within the Morrell organization. He said the changes were made primarily to establish a strong general management team to direct the operations of Morrell's expanding business.

JOHN BLANKENSHIP, who has been Ottumwa, Ia., plant manager as well as vice president of operations for the entire company, has been relieved of his Ottumwa plant responsibilities to enable him to devote his entire efforts to an overall direction of company plant operations. He will continue to reside in Ottumwa.

R. T. FOSTER, who recently established his office in Chicago, has been elected to the new position of vice president of marketing. McCallum said that Foster's responsibilities will cover areas in addition to the usual scope of marketing.

V. M. KLEESPIES, formerly assistant vice president and assistant director of sales, has been elected vice president and Ottumwa plant manager. J. W. SCHMIDT, formerly assistant plant manager at Ottumwa, has been elected assistant vice president and assistant director of sales for the company. In this position, he will assist L. E. WINNETT, vice president and director of sales.

G. W. UPSON, who has been responsible for the coordination of all industrial engineering activities for the company as well as for the Ottumwa plant, will devote his entire efforts to overall company matters. J. R. RIPLEY has been appointed manager of the Ottumwa industrial engineering department. L. A. REEDQUIST, general traffic manager for the company as well as Ottumwa plant traffic manager, will restrict his responsibilities to overall company traffic matters. W. F. EVANS will become Ottumwa plant traffic manager.

J. R. HINSEY, who has held the position of controller for the past five years, has been elected vice president of management engineering. This is a new position created to make a continuous study of all phases of the company's operations to assure maximum realization of the company's profit potential.

A. W. BRICKMAN, formerly president of Illinois Meat Co., Chicago, recently merged with Morrell, was

elected vice president of Morrell and will be a member of the general staff. L. J. KURKOWSKI, assistant controller for the past four years, has been elected controller. F. W. HIANIK, formerly assistant treasurer and assistant secretary, has been elected assistant controller. Miss J. E. ROWLES has been elected assistant secretary.

J. O. HARRINGTON, formerly assistant to C. I. SALL, vice president and Sioux Falls plant manager, was appointed to the position of assistant plant manager at Sioux Falls.

O. F. MATTHEWS, who has been responsible for beef, veal and lamb operations of the company, together with specific responsibilities for those operations at the Sioux Falls plant, will devote his efforts to overall company operations. His office will be in Ottumwa. R. R. PICKERT has been appointed manager of the Sioux Falls beef, veal and lamb departments.

PLANTS

Swift & Company, Chicago, is making arrangements to purchase about 42 acres of land southeast of Rochelle, Ill., for construction of a meat packing plant, announced PORTER M. JARVIS, president of Swift. Plans for eventual construction of a plant now are being developed. The Swift president pointed out that Rochelle, in the heart of an important livestock producing area, will provide excellent transportation facilities, both highway and rail.

Operations of Reinhardt Packing Co. and General Meat Co., both of St. Louis, will be combined under the name of General Meat Co., in a new plant being completed at 2620 Elliot st., IRVING J. REINHARDT, president of both companies, announced. The new 30,000-sq.-ft. plant will have a slaughter capacity of 120 head of cattle per day. It will operate under federal inspection. Employment is expected to increase from the present 60 persons to about 80 or 90 employees.

Officials of Philadelphia's new food distribution center have announced that G. U. Freda Sausage Co. plans to construct a \$250,000 meat processing plant in the center. Freda Sausage, the first meat processor to buy land at the center, purchased a one-and-one-quarter acre site at Pattison ave. and Front st.

for \$45,454 and plans to erect a modern, one-story plant. Founded in 1947, the company operates two plants in Philadelphia and processes a complete line of meat products under the "Parma" brand. C. M. LAMSON, JR., vice president of the food center, said the first meat plant is an important step toward the goal of a completely-integrated food center in the Philadelphia area.

Oscar Mayer & Co. will open a sales and distribution center at 725 Case



A. ELLRODT

st., Tampa, Fla., around the first of the year. The building, after refurbishing, will provide nearly 13,000 sq. ft. of cold storage, warehousing and office space. Manager of the new center will be ALFRED

M. ELLRODT, formerly general purchasing agent for the company. Ellrodt has been associated with the organization since 1950.

Denver City Packing House, Denver City, Tex., has been opened by owner JOE BILLS. The new operation represents an investment of \$20,000.

TRAILMARKS

Two employees of The Rath Packing Co., Waterloo, Ia., are candidates for the city council there. HOWARD REBHOLZ, safety director of the Waterloo plant, is running for the office of west side councilman-at-large. JOHN L. DOLAN, a division product control manager for the firm, is running for city councilman for the fourth ward in Waterloo.

CLIFFORD L. CASE, president of Case's Pork Roll, Inc., Trenton, N.J., has been appointed to the board of governors of the Trenton Country Club for one year.

RALPH PETERS, vice president of Peters Meat Products, Inc., St. Paul, Minn., has been appointed to serve until June, 1962, on the Twin Cities Metropolitan Planning Commission.

CHOLM C. HOUGHTON, formerly eastern field editor for *Chain Store Age* in New York City, has joined the American Meat Institute, Chicago, as assistant director of the department of public information, AMI president HOMER R. DAVISON announced. Houghton also has

worked on newspapers in Iowa, Ohio and Nebraska and for eight years was public relations director for Hinky Dinky Stores Co., a regional chain of supermarkets with headquarters in Omaha. He is a graduate of the University of Iowa.

LELAND JACOBSMUHLIN, president of Arrow Meat Co., Cornelius, Ore., has been named vice chairman of the Oregon Beef Council. TED HYDE, a cattleman from Bly, Ore., was named chairman. The council will begin collecting voluntary 10¢-per-head contributions from the state's cattle industry about November 1 to finance Oregon beef promotion.

JOHN K. CARROLL has been elected a director of Swift-Canadian Co., Ltd. Carroll joined the firm at the age of 17 and has had experience in practically every phase of the business during his 42 years with the firm. Since 1944, he has been manager of the Swift-Canadian plant at St. Boniface, Man. He is president of the Meat Packers Council of Canada for the current year.



J. K. CARROLL

DEATHS

LOUIS WALD, owner of Louis Wald Beef Co., Hartford, Conn., is dead.

MELVIN A. PEARSON, 53, assistant traffic manager at Iowa Packing Co., Des Moines, a division of Swift & Company, suffered a fatal heart attack.

GEORGE SWEENEY, 70, production manager for 25 years of the Oklahoma City plant of Wilson & Co., Inc., died after an illness of several months. He retired five years ago.

JOB S

ROBERT W. ELDERED has been appointed general manager of the Omaha plant of Armour and Company, succeeding JACK THOMAS. Thomas, Omaha plant manager since 1954, has been doubling in that capacity since he was appointed general manager of Armour's six-plant Midwest area in April of last year. Eldred, who joined Armour in 1938, has been general manager of the company's South St. Paul, Minn., plant for the past five years.

EDWARD J. BEISSWANGER, Chicago dealer in beef and veal variety meats, has become associated with C. G. & S. Provision Co., 847 W.

Fulton st., Chicago. Assisted by his sales. Before joining Bookey Packing Co., he served with Hygrade Food Products Corp. at Omaha, Neb., for the past 23 years.

DOUGLAS W. CHAMBERS has been named president and general manager of Cascade Meats, Inc., Salem, Ore. He succeeds his father, G. F. CHAMBERS, who retired September 26 after 39 years with the firm.

C. F. BOLGER has been named auditor of Plankinton Packing Co., Milwaukee, a division of Swift & Company. He succeeds O. J. MATTAS, who has been assigned to Swift's general plant and refinery accounting department in Chicago. Bolger previously was auditor of the company's plant at Harrisburg, Pa.

ROBERT C. TUCKER has been appointed general plant manager of Bookey Packing Co., Des Moines, Ia., LESTER B. BOOKEY, secretary of the beef concern, announced. Tucker is assuming part of the duties of MORTON S. BOOKEY, who had been serving as general manager



ROBERT C. TUCKER

in addition to fulfilling the responsibilities of president of the company. Tucker will concern himself with the general supervision of production and also will be associated with

Before joining Bookey Packing Co., he served with Hygrade Food Products Corp. at Omaha, Neb., for the past 23 years.

EVERETT P. HOKANSON has been appointed acting controller of Patrick Cudahy, Inc., Cudahy, Wis.

DR. CURTIS E. HAGLER has been transferred to the position of inspector in charge at the Pueblo, Colo., meat inspection station of the U.S. Department of Agriculture. He succeeds Dr. G. C. HARRINGTON, who retired after more than 35 years of service. Hagler went to Pueblo from



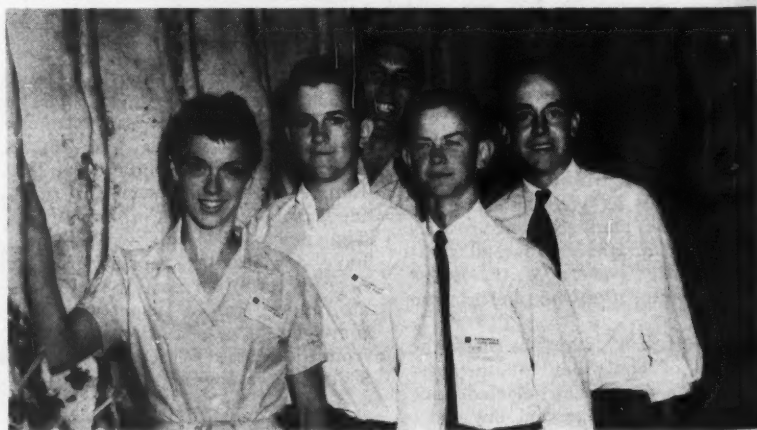
DR. HAGLER



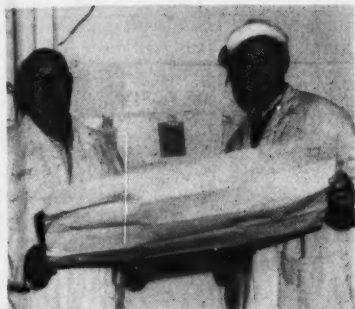
DR. HARRINGTON

Yakima, Wash., where he had been assigned in a supervisory capacity for the past six years. Harrington joined the meat inspection service in 1924 at St. Joseph, Mo., and served in Omaha, Neb., Denver, Colo., Miami, Okla., and Rapid City, S.D., before becoming inspector in charge at Pueblo.

WILSON M. KRUEGER has been promoted to general sales manager of El Chico Foods, Inc., Dallas, Tex., Mexican food processing firm, announced FRANK CUELLAR, SR., president, and GILBERT CUELLAR, chair-



WINNING TEAM in Mississippi 4-H animal grading and meats judging contest, sponsored by Bryan Brothers Packing Co., West Point, Miss., is shown here. On the Clay County team, coached by Luther Swords, assistant county agent, are Janet Smith, Jack Akers, Joe Landess and Eddie Shirley. The winners of the contest, held during the annual 4-H Club congress at Mississippi State University, were scheduled to represent the state in the October 16 national contest during the American Royal Livestock Show in Kansas City.



FIRST STEP to bring entire operation under federal inspection has been taken by Schneider Packing Co., St. Louis. Above, Frank Schneider (left), president of firm, and son, Harold, vice president, hold blueprint of two-bed beef plant approved for federal inspection. To be completed soon, plant is being incorporated within older meat manufacturing structure. A. Stanley Knorth is the architect.

man of the board. A veteran of 22 years in the food business, Krueger joined El Chico Foods last January.

HARVE HEARL, widely-known gourmet, has joined the special products division of Armour and Company, Chicago, as manager of prepared food development. Formerly sales manager of frozen food packaging for Continental Can Co., Hearl has been identified closely with the development of pouch-packed frozen meals that are prepared in 5 to 15 minutes by dunking in boiling water. Hearl is the author of "Cooking with Herbs" and "Food in Heaven."



HARVE HEARL

J. HAROLD SELVIA, a former management consultant to Peet Packing Co., Saginaw, Mich., has joined the firm as industrial engineer, a newly-created position. **R. DEWEY STEARNS**, company president, announced. Selvia formerly was associated with Food Management, Inc., Cincinnati. In his new post, he will be primarily responsible for the supervision and expansion of the company's product cost systems in three main plants at Chesaning,



J. H. SELVIA

NIAGARA "no frost"



YOUR REFRIGERATION . . . fully automatic

● You have continuous line production, the quickest freezing of raw or cooked food by the Niagara air method, always holding the highest quality. Niagara "No-Frost" makes your refrigeration fully automatic with uniform temperature and **ALWAYS** full capacity, with none lost by the icing of cooler coils. You have always a clean, sweet freezer or cold room. You save labor and your upkeep cost is the lowest. You get full capacity refrigeration from your plant at the lowest power cost.

Write for Bulletin No. 105

NIAGARA BLOWER COMPANY

Dept. NP-10, 405 Lexington Ave., New York 17, N. Y.

District Engineers in Principal Cities

SMOKESTICKS

FOR ALL PURPOSES

18% Chrome—8% Nickel

. . . from Cocktail Sausage to Heaviest Ham!

Rugged—it will not warp . . . pit . . . or corrode. Nests; nothing to wear out; no replacement costs!

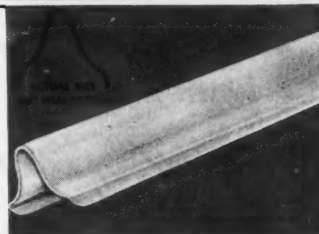
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SMALL METAL PRODUCTS

DIVISION OF

BEACON METAL PRODUCTS

2632 S. SHIELDS, CHICAGO 16, ILL. • CA 5-8830



Size 1 1/4" wide 1" high
Any lengths

Stainless Steel Bacon Hangers
— Shroud & Neck Pins —
Flank Spreaders — Skirt &
Stockinette Hooks — Screens
and Wire Molds.

150 suppliers of

REFRIGERATION MACHINERY AND REFRIGERANTS

are listed in the classified section of the **PURCHASING GUIDE** . . . beginning page 118 . . . eleven pages of manufacturers' product information in catalog section E.

For **EFFICIENT PURCHASING** use the "YEL-Low PAGES" of the Meat Industry

The
Purchasing GUIDE for the Meat Industry

A NATIONAL PROVISIONER PUBLICATION



THERE'S
MORE
PROFIT
IN
PORK/BACON
OPERATIONS



WITH **WOLVERINE'S** PIGSKIN-FOR-LEATHER PROGRAM

If you kill 3,000 hogs per week it could be worth \$30,000 or more per year to you. A greater kill brings a proportionately greater return.

WRITE FOR FULL FACTS TO:

Gordon Krause, Executive Vice-President, Wolverine Shoe and Tanning Corporation, Rockford, Michigan

Fatten Your Pay Day
with the NEW

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Skinning Machine

... another
PADCO

PRODUCT

NEWEST, most improved skinning machine makes experts of unskilled help, produces hides without cuts or scores, increases carcass yields by reducing fat loss . . . Electric or pneumatic models; lighter weight; American-made; sealed bearings; standard parts; reversible blades double their life. The savings pay its cost!

For full story, with prices and distributors, write today

Packers DEVELOPMENT CO.
442 Glenwood Road • Clinton, Conn.



NATIONAL ECONOMY and PROSPERITY

Just three of more than 3,500 trade names listed, with the manufacturer and address, in the "YELLOW PAGES" of the meat industry.

The PURCHASING GUIDE FOR THE MEAT INDUSTRY

A NATIONAL PROVISIONER
PUBLICATION

Bay City and Grand Rapids, Mich. and nine branches throughout the state. Selvia also will be concerned with methods improvements and improvements in physical arrangements in connection with the processing of "Farmer Peet's" brand meats. As a consultant to Peet, he was instrumental in setting up labor standards and an incentive system in two departments of the Grand Rapids plant.

Russian Trip of U. S. Food Scientists Is Postponed

Postponement of a scheduled visit by seven U.S. food scientists to Russia has been announced by the U.S. Department of Agriculture. The scientists, including Dr. E. WIERBICKI, research scientist at The Rath Packing Co., Waterloo, Ia., were to have left September 15 for a 30-day inspection tour of food and meat processing facilities in the Soviet Union.

A new date of October 15 proposed by Russia was declined by the USDA since the harvest of fruits and vegetables is completed before that date and the team would not have been able to inspect these operations. Members of the team have been advised that the trip will be rescheduled for July, 1960.



DOZENS OF hot dogs surrounding Miss Jaine Palmer represent the number of franks each American will consume by the end of the year, according to E. E. Elties, executive vice president of Tee-Pak, Inc., Chicago, manufacturer of cellulose casings. He predicted that per capita consumption for 1959 will be 63 hot dogs. The figure is based on production reports through August, which indicate a record high of over 1,000,000,000 lbs. of franks will be made by the nation's meat processors this year, the Tee-Pak official explained.

CLASSIFIED ADVERTISING

Undisplayed, set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted," special rate; minimum 20 words, \$3.50; additional words, 20c each.

Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER

PLANTS FOR SALE

MEAT PACKING PLANT FOR LEASE or SALE

On 30 acres of land, 7 miles from Grand Rapids City limits. Plant is 40 x 160, with a 20 x 60 addition, all in very good condition, and modern. Make us an offer. For more information write to WILLIAM H. SNYDER, 8310 Kalamazoo Ave., Byron Center, Michigan or phone MY 8-8893

IDEAL, MODERN: Meat curing and sausage manufacturing plant. Southwestern Pennsylvania. Principals only. Write to Box FS-430, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT FOR SALE: South Jersey area. Small clean compact meat packing plant equipped for beef and hog slaughtering. Good coolers and freezers. FS-396, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

FOR SALE OR TRADE: Modern well equipped slaughtering meat processing locker plant in St. Louis, Missouri area. Doing good home freezer and wholesale business. Illness reason for offer. Address Box FS-416, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Modern, efficient meat packing plant. Midwest location. Owner wishes to retire. Cash or terms. FS-449, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

WISH TO PURCHASE
AIR COMPRESSOR. Size 12 x 9. 350 C F M at 100 pounds pressure or equivalent. THE SUPERIOR PROVISION COMPANY, Dave Genshaft, Massillon, Ohio.

MISCELLANEOUS

DO YOU NEED CUSTOM CURING AND SMOKING OF PORK PRODUCTS?
ANY AMOUNT.
IF SO, WRITE OR CALL
JOHN R. MORREALE
222 N. Peoria St., Chicago 7, Ill.
Phone HAymarket 1-3664

FROZEN CONVENIENCE: Food Processing plant involving a complete line of frozen red meat for retail and institutional trade. NEEDS CAPITAL and some managerial assistance. Located in the best location in the Cleveland-Akron-Canton Ohio area. W-442, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

DISTRIBUTORS WANTED: To sell famous brand Solingen, packinghouse and butcher knives, steels etc. Exclusive territories. Exceptional profits. W-29, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

ORIO—Small plant equipped for sausage manufacturing, cattle and hog slaughtering, custom processing. W-452, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

DO YOU WISH TO SHIP: Dressed hogs to New York? Can use 5 trailers weekly, or better. Contact Box W-453, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

HOG • CATTLE • SHEEP

SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

[Continued on page 46]

THE NATIONAL PROVISIONER, OCTOBER 17, 1959

EQUIPMENT FOR SALE

Model 52 Hollymatic Patty Machine Complete With 4 Size Molds

Model 2 Buffalo Mixer Complete With 5 H.P. Closed Motor 3/60/220 Stainless Steel Shell—400 Lb.

Advance Stainless Steel Natural Gas Loaf Browner
2 H.P.—10 Load—Galvanized Tripe Scalding

Koch Beef and Pork Splitting Saw—1 H.P.—3/60/220

No. 6 Boss Silent Cutter—2 sets Knives—25. H.P. 3/60/220—250 lb. capacity

Standard Rindmaster D.&N. Bacon Derinding Machine.

This equipment reconditioned and guaranteed to be in excellent operating condition. Priced to sell.

FS-451, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

MEAT MACHINES

Equipment from closed packing plant for sale f.o.b. Complete list, descriptions and prices mailed upon request. Such as: TOLEDO 50 lb dial scales, \$150.00; MODEL 200 "Steak Maker" cubing machine \$90.00; ALLBRIGHT-NELL No. 400 Sausage Stuffer \$700.00; MODEL 114 A Linking Machine \$1500.00; buggies, pumps, scales, racks, hoists, tables, washers, saws, UV lamps, overhead track, trolleys, etc. Equipment located at 2116 W. Beaver St., Jacksonville, Fla. Phone EL 3-5428, by owner

N. G. WADE INVESTMENT COMPANY
P. O. Box 221,
Jacksonville, Florida.
Phone EL 5-7718.

ANDERSON EXPELLERS

FRENCH SCREW PRESSES

All Models, Rebuilt, Guaranteed

We Lease Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penn.

\$200,000.00 LIQUIDATION SALE

of

Major Packer Parts Inventory

All Items Are NEW. 40 to 50% Savings. Immediate Delivery.

Parts are available for virtually every piece of packinghouse equipment.

Write, Wire, Phone for Free Catalog and Price List.

H. D. Laughlin & Son

3522 North Grove • P.O. Box 4245

Fort Worth 6, Texas

Phone: Market 4-7211

CORLEY-MILLER: Wrapping machine. For tight frankfurter and luncheon meat packages. Includes electric eye sheeter, 3 sealing stations, take-way conveyor and code dater. In perfect working order. FS-438, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

"K" CHUB PACKAGING MACHINE: With supply of Saran, available for export only. \$12,500.00 FS-450, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: 1953 Kewanee fire tube boiler, gas and oil. Reasonable. EUSTICE PROCESSING CO. Box 20, Zone 7, Omaha, Nebr.

BARLIANT'S WEEKLY SPECIALS

We list below some of our current offerings for sale of machinery and equipment available for prompt shipments at prices quoted F.O.B. shipping points.

Current General Offerings

Sausage & Bacon

2041—SAUSAGE CABINET COOKER: stainless steel, double compartment OA. 15' x 11' x 8' high, with sprayers, double doors. \$1,350.00
2242—PICKLE INJECTOR: Globe, A-1. \$2,750.00
2250—SLICER: U. S. H. D. #3, with cleft conveyor. \$1,450.00
2291—FROZEN MEAT CUTTER: GMC mdl. 516, all stainless steel, 7 1/2 HP, excel. cond. \$2,350.00
2255—SILENT CUTTER: Buffalo #44-B, with 20 HP. \$725.00
1692—SILENT CUTTER: Buffalo #38-B, 175 lb. cap., 15 HP. TEFC mtr., A-1 reconditioned. \$825.00
2248—GRINDER: Globe #1562, 8 3/4" plates & knives, 25 HP, direct connected motor. \$875.00
1724—GRINDER: Buffalo #66-B, 25 HP motor, silent chain drive. \$725.00
2247—GRINDER: Globe, 6" plates & knives, 7 1/2 HP, gearhead mtr., fine cond. \$595.00
2150—MIXER: Buffalo #4, 1000 lb. capacity, 10 HP, air tilt. \$750.00
2281—STUFFER: Anco 500# cap., w/piping & valve, A-1 condition. \$1,250.00
2292—STUFFER: Buffalo 300# cap. \$795.00
2293—STUFFER: Best 300# cap. \$795.00
1802—STUFFER: Randall 100 lb. capacity, with valve & air piping. \$625.00
2161—VACUUM HAM PRESS: Anco #963, 3/4 HP, for 4" or 4 1/2" square molds. \$775.00
1957—SLICER: U. S. mdl. #170-GS, w/grouper & stacker, late model. \$950.00
2187—LOAF PANS: (450) Best & Donovan, stainless steel, 6 1/2" cap., 10" x 5" x 4", A-1 cond. ea. \$2.25
2294—HAM MOLDS: (65) stainless steel, factory converted for use as Hoyer #109. ea. \$11.50

Rendering & Lard

1542—HYDRAULIC PRESS: Anco 600 ton, 17 1/2" dia. ream, 15-20" plates. \$2,250.00
2050—HYDRAULIC PRESS: French Oil, 300 ton, rec. factors, c'hauled, w/steam pump. \$2,950.00
1933—COOKERS: (2) Dupps 4 x 10', jacketed heads, 20 HP. motor & drive. ea. \$2,500.00
2251—HASHER-WASHER: Dupps #3, 20' long cyl., #2-A Heavy Duty Hasher, 40 HP. mtr. Bids.
2188—HASHER-WASHER: Anco, 14" x 17" throat opening, 7 1/2 HP., 30" dia. x 10' long Washer cylinder. \$850.00
2258—LARD FILLER: Anco Harrington style #701, 1/2 to 5 lb. pkgs. cap., 36" x 26" stainless steel top table, excellent condition. \$1,500.00
2222—LARD FILTER PRESS: Sperry, 15-24" x 24" plates, 1 HP., w/Viking pump. \$2,850.00

Miscellaneous

2264—WALK-IN FREEZER: United Co. 15 ton 7' x 11' x 7' w/8" insulation, air cooled 2 HP. Frigidaire Unit, automatic Defrost, Paragon Timer Clock, Delco elec. control. \$1,000.00
2283—AMMONIA COMPRESSOR: Worthington, 8 x 8, 40 ton, Condenser & Receiver. \$3,250.00
2268—BOILER: Wee-Scott, 40 HP., full automatic, 125# W. P., gas condensate tank. \$2,150.00
2267—AIR COMPRESSOR: Wayne, 2 HP. with 20" dia. x 48" long tank. \$265.00
2238—HOIST: Yale, 1 ton, 29 FPM, 2 HP. mtr., push button controls, 1 beam trolley. \$450.00
2232—MOYNO PUMP: type CDQ, with 5 HP. motor, V-belt drive. Bids.

New in Progress
LIQUIDATION SALES!
Armour & Co. closed Plants in
Columbus, Ohio
Atlanta, Georgia
Tifton, Georgia

Many fine items still available. All equipment must be removed from Tifton plant before Nov. 1st. See our representatives on the premises, or contact Barliant & Co. in Chicago.

All items subject to prior sale and confirmation
• New, Used & Rebuilt Equipment
• Liquidators and Appraisers
WRITE FOR FULL PARTICULARS
1631 S. Michigan Ave., Chicago 16, Ill.
WAbash 2-5550

BARLIANT & CO.

CLASSIFIED ADVERTISING [Continued from page 45]

POSITION WANTED

POSITION WANTED: With ambitious, imaginative, progressive, small packer. I am well experienced in all fields; personable, cooperative, ambitious, resourceful, sober, bondable. If you need help, your inquiry is welcomed and confidential. W-439, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT or ASSISTANT to owner. Age 49 years. 26 years' experience in all phases of the industry. 16 years' as plant superintendent. Extensive experience with independent engineers. Can, and have set up production and yield standards. Good record. Can stand rigid investigation. Available soon. Prefer Ohio, Michigan or Indiana. W-454, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOREMAN or SAUSAGE production superintendent. 25 years' experience in all sausage departments. Practical in all phases. Federal or non-federal. Large or medium sized plant. East, southeast or midwest. Available after notice to present employer. Also thoroughly experienced in smoked meat curing etc. W-457, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

OPPORTUNITY WANTED: By successful beef man. 23 years' experience covering all phases of operations from livestock buying on. If you need a qualified responsible man, write to Box W-455, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: Small or medium sized plant. Experience in sausage, smoked meats, hot cutting, boiled and canned hams and canned meats. W-456, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CHIEF ENGINEER

43 years old—capable of managing large or small engineering department, refrigeration. My main stay: 10 years' experience in departmental production layouts—superintendent on new building construction. Will travel and relocate. Available immediately.

WALLACE S. DUNCAN
539 Harvest Drive Rochester 17, N. Y.

SAUSAGE MAKER: Over 30 years' experience. Desires position with progressive meat packer. W-445, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SEASONING SALESMAN

FOR WEST COAST: Established territory. This is a unique opportunity for a capable man. Must either have; experience in selling seasonings and meat additives—or a good meat processing background; food technologist also acceptable. Replies kept in strict confidence.

FIRST SPICE MIXING COMPANY
185 Arkansas St., San Francisco 7, Calif.

NATURAL CASING SALESMAN

for
SOUTHERN TERRITORY

SAYER & COMPANY, INC.

810 Frelinghuysen Ave., Newark 5, N. J.

MECHANICAL SUPERVISOR

MUST BE: Capable and able to take charge of all mechanical, maintenance and boiler room. Must be experienced and have a thorough knowledge of refrigeration. Good pay. Bonus, pension plan etc. Contact E. H. Carson, Manager, Tobin Packing Co. Inc., 900 Maple St., Rochester, N. Y.

SUPERINTENDENT: For small sausage manufacturing plant located in New York area. Must understand fully—manufacturing and distribution of ready-to-eat meats. Give full details of past experience in the same line in first letter. W-447, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

FOOD CHEMIST WANTED: Capable of setting up laboratory and assuming full responsibility for quality control program, sausage and smoked meats. Salary open. Please include details of education and experience in first letter. W-448, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

NATURAL CASING SALESMAN

for
OHIO and MICHIGAN

SAYER & COMPANY, INC.

810 Frelinghuysen Ave., Newark 5, N. J.

HELP WANTED

CHEMICAL ENGINEER

With at least 5 years' experience in chemical and/or fat processing operations. Position involves design, trouble shooting and process improvement. Send resume indicating experience background and include salary requirements. W-446, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

SALES MANAGER: Progressive southeastern packer has opening for experienced sales executive capable of handling both primary accounts and route salesmen. Excellent opportunity for the right man. All replies strictly confidential. Give complete resume in first letter to Box W-448, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOREMAN TRAINEE

Chicago processing plant of national meat packer needs man from 25 to 35 years of age. Experience preferred but not required if interested person is apt and aggressive. Advancement opportunity. W-459, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PACKAGING ROOM: Foreman for bacon slices, chunks and sliced meats. Must have knowledge of all types of film, Wrap-King and Hazen wrapper. Enterprise and U. S. Slicers. Must be able to obtain quality production with maximum efficiency. W-460, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PERSONNEL DEPARTMENT: Man wanted with experience to head this department. Prefer man with packinghouse experience and some knowledge of standards. Write to Box W-461, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER

Modern federal inspected independent packing plant located in central midwest offers golden opportunity to a qualified man. Must be able to manage entire sausage department. Send complete resume to Box W-443, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CUT-MEAT MAN SALESMAN

Beef, hind, quarter experience. New York City. Reply to Box W-436, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

MEAT SUPERINTENDENT

Leading processor and packer of broad line of quality pork products offers unique opportunity to production executive who has a progressive growth pattern in similar products and measurable potential for early promotion beyond this level.

Substantial five figure salary, excellent fringe benefits and unusual possibilities for early progress will satisfy the superior type of man required. Engineering or chemical degree is desirable. Client handles our fee and your relocation expenses.

If you have a proven record in this product area, you are invited to investigate. Please furnish a resume of your background in full confidence. No reference checks will be made without your permission.

B. T. Badgley
CADILLAC
ASSOCIATES, INC.

29 E. Madison Bldg., Chicago 2, Illinois
Financial 6-9400



TOO BUSY

to give up a few hours a year for a health checkup?

Your best cancer insurance is a thorough checkup every year, and alertness to Cancer's 7 Danger Signals.

Learn how to guard yourself against cancer. Write to "Cancer" in care of your local post office, or call your nearest office of...

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V. Hurst

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